



Gilles Bonnefoy | Les Vins de la Madone

2022 Gamay's Mi-Noir Mi-Bouze | Urfé IGP

things of note

Gamay vines in the Urfé region have slowly been planted over the years post-phylloxera but the viticulture influence comes more from the neighbouring Ardèche (Rhône Valley) than the Loire, within which the Urfé technically sits. Gilles Bonnefoy is one of a few who farm organically/biodynamically (certified 2009) and bottles his own wine.



spec & tech

region: Urfé IGP, Loire Valley, France
varietal(s): 50% Gamay Noir 50% Gamay de Bouze
farming: biodynamic, volcanic rock (basalt) soil
vinification: de-stemmed, indigenous yeast co-fermentation in stainless steel tank for 8-10 days with gentle daily punch-downs, cold-stabilized, bottled unfiltered, no added SO2
abv: 12.5% vol



tasty notes

The palate is more reminiscent of the southern Rhône viticulture influence, with a deep red/black hue, velvety mouthfeel and juicy black raspberry and plum, and of course its volcanic minerality. The nose smells like the juicy Gamays of Beaujolais but with distinctive volcanic smoky notes. It's incredibly balanced & finishes fresh following a round and lush body.

any questions?

email me
caitlinferguson@gmail.com

bti