

ESCHER & THOMAS

cultivateurs de fines bulles



Gamay & Cie – Gamay (70%), Pineau d'Aunis (30%) – Extra Dry

Region: Loire Valley – Touraine vineyard

Soil: Sandy soils on clay of Sologne – grapes grow in the Touraine A.O.C. (Oisly village)

Grape varieties: Gamay (70%) / Pineau d'Aunis (30%)

Vine growing: according to the specifications of “Terra Vitis” culture

Traditional Method: 6 months on laths minimum

Dosage of liqueur: Extra Dry – (about 12 g/L)

Alcool: 12,5 %

***From origin to originality:** Gamay and Pineau d'Aunis, two of the Touraine region's traditional varietals, both of which have been undervalued in the past. Gamay has gradually been driven out of Burgundy whilst Pineau d'Aunis, despite being the Loire Valley's oldest varietal, has been eradicated for its "lowliness". However, when understood and respected, these varietals' strong personalities result in outstanding wines.*

***In the glass:** The union of the traditional Touraine grape varieties of Gamay and Pineau d'Aunis brings us a succulent and addictive expression of red fruit with fresh, invigorating overtones. This summer rosé par excellence, perfect for aperitif drinking or enjoying with barbecues, sweet & sour dishes and desserts, will become your sunshine in winter.*

Traditional Method by Escher & Thomas:

The “Champagne Method”, today referred to as the “Traditional Method”, is the succession of two fermentations: the first creates the “base wine” by transforming the sugar in the grapes into alcohol, and the second, takes place in the bottle, a process also referred to as “la prise de mousse”. We pay special attention to these two key stages in the production of our fine sparkling wines. At harvest time, we pick ripe grapes from low yields, seeking aromatic balance above all. Our work is to preserve what nature has given us in the quest for a pure, authentic expression of the grape in its terroir. For our fermentations, we therefore selected a very old yeast, which expresses the original identity of the grape variety. Found in a bottle dating from 1895, the yeast was alive in the pre-phyllloxera era: it did not, therefore, develop in an environment impacted by modern phytosanitary treatments. Its slow, meticulous action gives us bubbles of great finesse and beautiful aromatic flavours.

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Gamay & Cie : Gamay et Pineau d'Aunis, cépages historiques de notre région, livrent par leur union, une expression gourmande et addictive de fruits rouges sur des notes toniques et fraîches.

*« Originalité, Excellence et Terroir sont les valeurs d'Escher & Thomas, cultivateurs de fines bulles. Nous élaborons des vins mousseux authentiques et sincères qui mettent en valeur chacun des cépages dont ils sont issus. »
Cécile Thomas & Iwan Escher*

Gamay & Cie: Gamay and Pineau d'Aunis, traditional grape varieties from our region, come together to create a wine with addictively delicious red fruit aromas and fresh, invigorating overtones.

Vin Mousseux de Qualité
Extra-Dry · Vin de France
Mis en bouteille par
ESCHER & THOMAS,
41400 Chissay-en-Touraine

12,5 % Vol  750 ml
www.escher-thomas.com



Contains sulfites

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Iwan Escher & Cécile Thomas

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