

## CHÂTEAUMEILLANT SOLISSIME

CLAYEY-SANDY SILICEOUS

*Great fruit and real pleasure characterise this fine wine of a soft and delicious charisma, reflecting the most beautiful terroirs of Châteaumeillant.*



### VITICULTURE & TERROIR

Although the Chateaumeillant AOP, (Located south of Bourges in the very center of France) is very young (2010), we can trace back its origin to the 5th century AC when it was an important road junction between Rome and Gaul and a major storing ground for amphorae. The vines of Gamay are planted on siliceous soils, mostly sandy and sandy-clay which allow us to elaborate delicate and structured reds.

### WINEMAKING

This is a traditional, hand-harvested wine. The grapes are de-stemmed and placed in a vat for alcoholic fermentation during approximately 11 days of maceration. The wine is then matured in vats following malolactic fermentation. Its aging potential depends on the vintage but there are always a number of goodyears in its future.

### TASTING NOTES

This wine with its characteristic connotations of red fruits (cherries, morellos...) is a pleasure to drink. It is full-bodied on the palate with ripe fruits flavors and a light finish. It reveals good roundness and a light, pleasant astringency (tannins from the grapes) assuring good aging for 3 to 5 years.

### WINE & FOOD

Solissime's ample bouquet is ideal for your braised and pan-sautéed white or red meats. A Rooster should be great and glazed roast meats are a perfect match.

**Terroir:** clayey-sandy siliceous  
**Varietals:** 100% Gamay  
**Ageing Potential :** 3-5 years  
**Best Served at :** 15-16°C

