

VINO FINO

Explore a World of Wine

EXTRAIT de TERRE GAMAY IGP 2023



\$19.99

Product Code:	31424	Closure:	Screw Cap
Country:	France	Unit:	Each
Region:	South West France	Alcohol:	13.5%
Sub Region:	Côtes du Tarn	Grape:	100% Gamay Noir
Style:	Red	Natural:	Vegan Friendly
Variety:	Gamay		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Steve Bennett MW, Importer notes (2023 Vintage)

“‘Extrait de Terre’ literally means ‘extract of the land’ and is reserved for characterful wines from locally-sourced indigenous French grape varieties.

The Côtes du Tarn lies the heart of the French Sud-Ouest, around the town of Gaillac, some 50 km northeast of Toulouse, where the Tarn River has created an alluvial basin with rolling, stony, gravel soil vineyards.

Wine production stretches back 2000 years, and the area was one of the two Grands Crus of Roman Gaul and the Abbaye St Michel in Gaillac was famed for its wine in the Middle-Ages. Twists of history and the phylloxera epidemic mean Gaillac’s vineyards now occupy just one-twentieth of their former size, and the region is far less well-known in the modern era and the wines are accordingly extremely well-priced.

Yet, in the words of Andrew Jefford in Decanter Magazine while the region is somewhat enigmatic ‘the best wines are genuinely fascinating and unique.’ The region’s flagship variety is Gamay, the same used in Beaujolais. Gamay thrives here in the confluence of Continental, Mediterranean and Atlantic climates where the cool evenings ensure deeply coloured, perfumed wines renowned for their light-body, drinkability and soft tannins.

This modern, fruit-driven example from family-owned producer Alain Gayrel is fermented cool with gentle plunging of the skins and 5 months sur-lie to produce an alluringly fragrant, soft, crunchy-textured wine crammed with tasty dark berry flavours. It can be served lightly chilled in summer and its freshness and soft tannins can match with fish, octopus, white

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meats, vegetables and summer salads."

5 Stars & 93/100 Sam Kim, Wine Orbit, August 2024 (2023 Vintage)

"Richly fruited and instantly appealing, the wine shows Black Doris plum, mixed spice, almond and rich floral aromas on the nose. It's succulent and plump in the mouth, offering terrific weight and silky flow. Flavoursome and delectable with a long, satisfying finish. At its best: now to 2028."

92/100 Cameron Douglas MS, August 2024 (2023 Vintage)

"A bold and expressive bouquet with a mix of aromas from plums to cranberry, and fleshy cherry to a carbonic whole berry quality. Dark ruby and unfiltered appearance lead to a palate of fine tannins texture and plump ripe red flavours. Reminds me of 'Ribena' with the intense black currant flavour. Balanced and well made, juicy and ready to drink from day of purchase through 2027."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch