

# GAMAY BLANC 2021-2022

**GRAPE VARIETY:** 100% Chardonnay

**LOCATION:** Maule region 400 km south of Santiago

**AREA:** 2 hectares

**SOIL:** Sand and decomposed granite

**CULTURE:** Non-irrigated, non-treated, non-certified organic vines

**HARVESTING:** Manual

**VINIFICATION:** Slow press for 6 hours directly after the harvest and 2 rackings during fermentation.

**BLENDING:** 65% 2022 - 35% 2021

**AGEING:** In stainless steel tanks for 10 months.

**BOTTLING:** 80% of the wine is unfiltered, no sulfur added during bottling.

**TASTING NOTES:** Aroma's of ripe mango, pineapple, peach, herbaceous notes and a strong granitic minerality. The balance between the sun-ripened fruit and the almost smoke-like minerality gives the wine a thirst-inducing tension. To drink on its own but also pairs well with raw trout with fresh herbs, (shell)fish or langoustine on the barbecue for example.

**ALCOHOL:** 11,9%. Vol.

**GARDING:** Up to 3 years



AGRICOLA LUYT LTDA  
Dardignac 08, Providencia, Santiago, Chile

SARL VINOS LUYT  
27 rue d'Aval, 21120 Til Châtel, France  
+33 6 31557298 (France et Whatsapp)

[infovinosluyt@gmail.com](mailto:infovinosluyt@gmail.com)  
[www.louisantoineluyt.cl](http://www.louisantoineluyt.cl)