

FRINGE SOCIÉTÉ



TASTING NOTE

VINTAGE

2023

VARIETY

100% Gamay

REGION

IGP Comté Tolosan

TASTING NOTE

Life is more interesting on the Fringe. Ripe and juicy Gamay from the South West of France. Hint of peppery spice, finishing with lively acidity and soft tannins.

TERROIR

IGP Comte Tolosan. Vineyards are located in the Adour and Garonne River basins, between the Atlantic Coast to the west and the Massif Central mountains to the east, with mainly alluvial soils. The climate is predominantly maritime, with mild, fresh summers and cool, wet winters. A small proportion of fruit is selected from vineyards further east that experiences a hotter, continental climate.

VINTAGE

Whilst Comté Tolosan covers a large vineyard area, picking for the 2023 vintage benefited from a warm growing season, allowing for ripe fruit development while maintaining its signature freshness. The resulting wine is well balanced with bright fruit flavours, gentle tannins and a vibrant, juicy finish.

WINEMAKING

Picked at optimum ripeness to enhance the bright flavours but a balanced acidity. The fruit is destemmed, sorted and transferred into open top fermenters for a period of cold maceration to extract colour and tannin for 12 days. Temperatures remained controlled at 26°C. The juice is drained off the skins and transferred to tank where malolactic fermentation took place. Filtered and bottled. The final alcohol is 14%.