

FRINGE SOCIÉTÉ



TASTING NOTE

VINTAGE

2024

VARIETY

100% Gamay

REGION

IGP Comté Tolosan

TASTING NOTE

Life is more interesting on the Fringe. Bright and juicy bursting with red fruit charm. A touch of peppery spice adds lift, while soft tannins and lively acidity carry through to a fresh, moreish finish.

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

2024 vintage reflects a season of extremes-tested by nature, but shaped by care. A warm growing season delivered ripe, concentrated fruit, while bursts of rain and cooler nights helped preserve natural freshness. This Gamay is vibrant and expressive, with layered fruit, fine structure, and a lively, energetic 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 12%.