

GAMAY

(GAMAY NOIR)



Origin: France

The Gamay grape can make both light, easy-drinking, fruity reds, and richly hued, tannic, age-worthy wines.

Similar in taste to Pinot Noir, top-quality Gamay can be had at a much better price!

Gamay is the grape in the famous Beaujolais Nouveau, released on the third Thursday of November.

This hearty grape originated in France, where it was feared the prolific Gamay vines would overtake Pinot Noir. Philip the Bold, Duke of Burgundy in the early 1400's, banished the grape from the Kingdom and declared it to be an "evil, disloyal plant". Growers moved their vines south to Beaujolais where the grape still reigns today.



GAMAY

Screwtop Wine Club
May 2019

PRIMARY CHARACTERISTICS

FRUIT: Plum, Tart Strawberry, Raspberry, Banana

OTHER: Violet, Potting Soil, Wet Stone, Bubblegum



Like it's "older brother", Pinot Noir, Gamay is super food-friendly and will pair with just about anything!

Perfect Pairings:

- roasted turkey or chicken
- ham
- charcuterie
- seafood
- picnic food
- salmon
- spicy food

Old World Gamay Regions

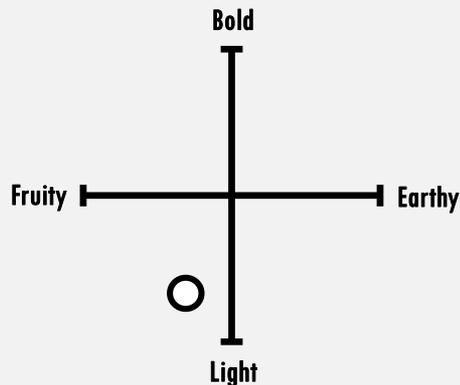
- Beaujolais, France
- Switzerland

New World Gamay Regions

- Ontario and BC, Canada
- Oregon, USA



FLAVOR PROFILE





GAMAY

pickup parties

May - Gamay

Sunday, May 5th 4-6pm
Tuesday, May 7th 6-8pm

June - Greece

Sunday, June 2nd 4-6pm
Tuesday, June 4th 6-8pm

traditional club



Domaine Dupeuble Père et Fils Rosé

BEAUJOLAIS 2018
100% GAMAY

Aged for three months in barrel, this smooth, rounded rosé is both fruity and rich. It has good acidity from the attractive red-currant fruit and an orange tang of zest at the end.

RETAIL \$19.99



Domaine Gérard Brisson

BEAUJOLAIS-VILLAGES 2017
100% GAMAY

A very harmonious wine with aromas of violet on the nose. Elements of strawberry and soft fine tannins on the palate. Delicious as an aperitif with charcuterie. Also an ideal accompaniment to fish dishes. **RETAIL \$19.99**

club red



Domaine Chignard

« Les Moriers »
FLEURIE, BEAUJOLAIS 2017
100% GAMAY

This offers brambly strawberry aromas with a spicy edge, too. The palate has a succulent, juicy and long, concentrated feel. Excellent depth of structure and flavor. Unfined and unfiltered. **RETAIL \$29.99**



Domaine Gérard Brisson

« La Louve »
MORGON, BEAUJOLAIS 2015
100% GAMAY

Fresh and ripe stone fruits such as cherry, peach, apricot and plum. The palate is fleshy, fruity, with hints of liquorice and spice. It complements poultry, grilled steak, cold cuts, sausages, pork or lamb stews, and cheese. **RETAIL \$29.99**



Beaujolais, France

Morbier

RAW COW'S MILK - FRANCE

Morbier has a rich and creamy cheese easily identifiable by the thin line of edible vegetable ash in the middle of the wheel. Today, the ash is purely decorative, a nod to the method by which Morbier was once produced in Franche-Comté. Traditionally, the evening's fresh curds were sprinkled with ash to prevent the formation of a rind overnight. The next morning, new curds were laid upon the thin layer of ash to finish off the wheel. Morbier, which is aged for at least 60 days, pleasantly confounds expectations. Contrary to its smell, Morbier has a mild taste and leaves a wonderful, nutty aftertaste. **RETAIL \$16.99 lb**

