

# PORTOVINO

## FUSO 'GAMÉ' GAMAY SAINT ROMAIN 2025

Our first French FUSO release is a Gamay Saint-Romain, playfully named *Gamé*, an old local *patois* for the grape. This wine is a close collaboration with Romain Paire, a pioneer of biodynamic viticulture in the Côte Roannaise and one of today's leading ambassadors of Gamay Saint-Romain.

Located near the city of Roanne, the Côte Roannaise is one of France's most underrated appellations. Technically part of the Loire Valley (overlooking the Loire River) it sits geographically closer to Burgundy and Beaujolais, both in spirit and terroir. Thanks in large part to Romain Paire's work, the appellation has earned a place on the best tables in Paris, now standing alongside renowned producers from other great granitic terroirs such as Beaujolais Crus or even Côte-Rôtie.

Gamay Saint-Romain is an old local variant of Beaujolais Gamay. While its exact origin remains uncertain, the earliest records trace it back to Benedictine monks in the 13th century. Planted on well-draining granitic soils shaped by the erosion of the volcanic Massif Central, it ripens later than its Beaujolais cousin, delivering subtle spicy peppery notes while retaining vibrant natural freshness.

'*Gamé*' shows a deep crimson-raspberry hue with a light robe, the result of short maceration, almost like a deep rosé. Aromas of fresh raspberry, wild strawberry, ginger snap spice, aspirin, and white flowers lead into a lively palate where raspberry meets a bright citrus edge. The result is an exceptionally fresh, vibrant, and easy-drinking light red, perfect as an aperitif or effortlessly paired with a duck roast on a relaxed weeknight dinner.

**REGION:** Loire **GROWING AREA:** Côte Roannaise, AOP Côtes du Forez

**VINEYARD ALTITUDE:** 450 m / 1,400 ft

**SOILS:** Granitic Hills

**VARIETIES:** 100% Gamay Saint Romain

**VINE AGE:** 40 years

**VINE TRAINING:** Cordon de Royat Pruning

**FERMENTATION & ÉLEVAGE:** 50% whole cluster fermentation. Native yeasts. 75% short 4-day maceration in concrete and stainless steel, 20% 12-day maceration aged 10 months in concrete, and 5% short maceration aged in amphora.

**SULFUR:** < 30mg/L

**ALCOHOL:** 12%

**ANNUAL PRODUCTION:** 1,200 cs

