

Julien Sunier

ARTISAN VIGNERON

Grape variety

Gamay black with white juice

Terroirs, Climat

Grand Prés 1.0, La Tonne 0.64

Total Surface

1,64 hectares

Average age of vines

Between 25 to 60 years old

Altitude

Between 270 and 470 m

Exposure

South Est, South, South West
(Cicular place)

Type of soil

Roche mère granitique avec peu de terre
et veines de quartz.



FLEURIE



WINEMAKING

Gravity tanked, indigenous yeasts, without SO2, Carbonic maceration (whole grapes fermented in anaerobic) for 10 days and then semi-carbonic for 10 days, manual raking, old-fashioned pressing with vertical press

AGING

100% 228 liters oak barrels (about 10 wines old) for nine to eleven months. Bottled unfiltered with a low addition of sulphits.

CHARACTER

Raised like a great Burgundy, this seductive Fleurie impresses with its purity with nose bouquets of violets, iris mixed with red berries, wild strawberries, raspberries and on the palate, freshness dominates combining purity and minerality. To prolong the pleasure, a few years of care and ageing will be welcome.

« Who drinks Fleurie makes his Partner happy »

A conserver à une température inférieure à 14°C

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