

FLEURIE

WINEMAKING

Gravity tanked, indigenous yeasts, without SO₂, Carbonic maceration (whole bunches fermented in anaerobic) for 10 days to 20 days, manual raking, old-fashioned pressing with vertical press.

AGING

100% 228 liters oak barrels (about 10 wines old) for eight to eleven months on fine lees. Bottled unfiltered with a low addition of sulphites.

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.

Store at a temperature below 14°C.



Grape variety

Black Gamay with white juice

«Lieux dits»

Grand Pré, La Tonne

Total surface

1.70 hectare

Average age of vines

25 to 60 years old

Altitude

Between 300 and 350 m

Exposure

South, South-Est,
South-West

Type of soil

Granitic rock with little soil and quartz
veins