

FLEURIE 'LA MADONE'

Grape: 100% Gamay AOP (PDO) - 75 Cl

"Expressive and velvety with notes of dark berries"

TERROIR & SOIL

Shallow granitic sand, low in organic matter.

IN THE VINEYARDS

Pruning in winter, traditionally using the Gobelet or Cordon methods, which allows us to restrain the vine's growth and to ventilate the future clusters of grapes; disbudding in the spring to facilitate the growth of the fruit-bearing shoots; tying up the shoots, trimming and protecting against diseases in the summer, ... our wine growers carefully tend their vines every day in order to obtain perfectly ripe grapes at the end of the summer.

HARVEST TIME

Harvesting is carried out entirely by hand. The freshly picked grapes are transported in small trailers in order to protect the grapes from damage. The quality and maturity of the grapes are checked upon their arrival at the winery. Again, in order to respect the grapes as much as possible, no pumps are used in the winery and the grapes are instead "eased" into the vats using gravity.

TASTING

This wine boasts an exceptional crimson, almost black, hue, flecked with light purple, and looks rich in content. On the nose, it exudes notes of strawberries, blackcurrants and blackberries combined with subtle hints of spice. The velvety character and restrained power define this very smooth wine on the palate. The melted, almost sweet, tannins bring out the finest expression of the black fruit.

FOOD & WINE PAIRINGS

Ideal with charcuterie, light meats and cheeses.

SERVING & CELLAR-AGEING

16-17°C. Can be enjoyed now, but will also benefit from 3-5 years' cellar-ageing.

AWARDS

CONCOURS GÉNÉRAL AGRICOLE 2011 Silver

CONCOURS GÉNÉRAL AGRICOLE 2016 Gold

CONCOURS GÉNÉRAL AGRICOLE 2019 Bronze

