



### Production area

Grapes for this village appellation are harvested within a delimited area (836 hectares) in the village of Fleurie. The hillside of La Madone is considered as the best terroir of the appellation because of its exceptional exposure to the sun and its soil.

### Origins

Set against a chain of hills, with south-eastern and north-western exposure, the vineyards of Fleurie are cultivated at an altitude of between 220 and 430 m. The soil is composed of very poor granitic sand around the Chapel of the Black Virgin. Toward the east, the soil becomes deeper and shows traces of clay.

### Varietal

100% Gamay

### Vinification and maturing

Semi-carbonic maceration and vinification take place in thermo-regulated stainless steel tanks at 30°C. The wine is allowed to rest for 3 to 6 months in the tank.

### Tasting notes

**COLOUR :** Intense carmine red.  
**NOSE :** Floral and fruity aromas of iris, violet, rose, red fruits, and red-fleshed peaches (pêche de vigne).  
**PALATE :** Finesse and balance. Fleshy and silky. Pureness, extreme elegance.

### Food and wine pairing

Enjoy with white meats, poultry, leg of lamb and andouillette à la beaujolaise.

### Serving suggestions

15°C

### Ageing potential

5 to 10 years