



FLEURIE

« Domaine de la Côte des Garants »



HISTORY:

The village itself is overlooked by a Chapel to the Madonna and the vines cover 818 hectares. Fleurie is often considered to be the most feminine of the Beaujolais “Cru” because it is a delicate and refined wine. Domaine de la Côte des Garants is located in the village of Fleurie. The land is slightly sloping towards the East.

TERROIR:

Leaning against the chain of crests, orientated southeast, northwest, the vineyard of the “Cru” Fleurie is cultivated between 220 and 430 meters of altitude. The soil is constituted of granite, very thin and bottomless in the area around the chapel of the Vierge Noire (black virgin). The soil deepens with presence of clay eastward.

VINIFICATION:

The grapes are carefully selected and vatted for whole bunch maceration. This lasts from 6 to 8 days. We use the ‘délestage’ technique (during maceration the vat is completely emptied of its must before pouring it back, over the bunches) to obtain supple, dense and fatty wines.

WINE:

- **Robe:** carmine.
- **Nose:** complex with dominant floral aromas (violet).
- **Mouth:** A “full” wine with a good length in the mouth.

WHEN TO ENJOY IT:

Fleurie is a wine to be appreciated young but it can be aged for 3 to 5 years.

It is a perfect accompaniment to white meat, light red meat, leg of lamb and traditional andouillette (small sausage made of chitterlings) from the village of Fleurie.

Serve it cool at between 12° and 14°C.

<u>Locality:</u>	Fleurie	<u>Grape variety:</u>	Gamay
<u>Appellation :</u>	Fleurie	<u>Harvest:</u>	Manual
<u>Soil type:</u>	Sandy and stony soil	<u>Vinification:</u>	Traditional Beaujolaise; semi- carbonic
		<u>Maturing:</u>	In vats