

# FLEURIE

## « Vieilles Vignes »

A refined and balanced wine



Domaine de Gry-Sablon

### 🍇 Secrets of the Cuvée

The different places the vines grow for Fleurie Gry-Sablon have the particularity of having the same soil type: pink granite.

This cuvée gives advent to a wine with a lovely carmine-tinted robe, an elegant violet, iris and red fruit nose that is the epitome of elegance and a palate bursting with velvety tannins.

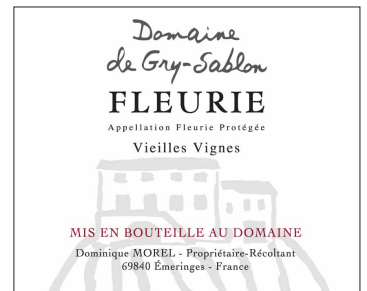
Typical AOC Fleurie wines rhyme with femininity and delicacy.

### ★ Dishes

Poultry terrines, all delicate white meats, Bresse poultry, lamb cutlets with herbs, Lyons-style veal liver, roast rabbit, old-style rack of pork, pigeon, fish, fresh goat's cheese, profiteroles with strawberries.

### 🗨️ Serving

|                            |   |
|----------------------------|---|
| Serving temperature        | 15 °C   |
| Peak                       | between 6 months and 7 years  |
| Winemaker's suggestion     | - between 6 months and 3 years for its floral and refined side.<br>- between 3 and 7 years for full maturity. |
| Best cellaring temperature | between 10 and 14°C   |



## Fact sheet

### Appellation history

Though the appellation name has nothing to do with flowers and in fact refers to the name of a Roman Legionary, floral aromas of iris and violet meant that the AOC that is reputed to be the most feminine of the Beaujolais Crus was created as early as 1936.

### The Vines

Grape variety: Gamay Noir

The estate's first Fleurie harvest: at estate creation

Total surface area of AOC Fleurie on the estate : 2.85 ha

Vineyard sites:

-On the very steep southwest slope close to the legendary "Madone" de Fleurie at "Les Rajats".

-in the southern part of the appellation area at "Les Marrans".

The vines are trained using goblet pruning and are planted at high density (8 500 vines / ha).

Integrated vinegrowing techniques used.

Average plot age: over 65 years old in 2013.

### Vinification

The hand-picked grapes are given the best of traditional Beaujolais vinification using 70% whole bunches and 30% de-stalked grapes.

Maceration lasts 7 to 8 days.

Pumping over and punching down at the end of maceration.

Temperature regulation of our stainless steel vats means that we can generally vinify without the use of sulfite.

The wine is matured on fine lees for 5 to 6 months in stainless steel vats. After natural cold stabilisation, bottling is carried out on the estate.

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