



Fleurie AOC

A really refined wine with floral scents

Grape variety: Gamay Noir à Jus Blanc

Vineyard:

Two plots of old vines in two great Fleurie areas; 'Grille Midi' and 'Les Marrans', covering 0.8 hectares (2 acres).

East facing, between 250 and 350 metres above sea level. Altered granite soils.

10 000 vines per hectare, traditional short goblet pruning.

Maximum production 5000 bottles per vintage.

Vinification:

Manual harvest with strict sorting. Partial de-stemming.

Fermentation temperature 28-32° C (82-90°F)

10 to 12 day maceration with punching down of the cap

10 month vat maturing.

Tasting notes:

Carminé red robe. Floral scents on the nose with rose at the fore.

Small red fruit flavours, including red currant, raspberry and strawberry.

The palate is very representative of the Cru, boasting finesse and great structure.

Cellaring potential: 6 to 8 years.

Serve at 16 to 18°C (60 to 65°F).

Food and wine pairings:

This wine goes easily with all your menus.

A few suggestions: leg of lamb, duck breast, rib steak with wine sauce, vegetable tagine.



Monique et Bernard PASSOT – 210 Impasse du Colombier - Route de Fleurie - FR 69910 VILLIE-MORGON

Tél : 33-(0)4-74-69-10-77 Email : mbpassot@yahoo.fr Site : www.passotcollonge.fr
N° TVA : FR 818 193 788 11 ACCISE : FR 016 001E7574 SIRET : 819 378811 00015

