

• FLEURIE "LA DOT"



Originating from rose-coloured stone, La Dot is a delicate, tight wine with great precision in its structure.

My grandmother received these plots of vines as her dowry. This wine pays tribute to her.

Grape variety: Gamay Noir with clear juice

Colour: vivid, dark red

Aromas: floral and fruity (iris, violet, rose, red fruits), they develop towards spicy hints.

Taste characteristics: elegance, delicacy and body

MY WINEMAKING

- Grapes are sorted as they are picked in each plot of the vineyard; in whole bunches, the grapes are moved to the vats by a system of gravity.

- Pre-fermentation maceration at cold temperature is carried out for few days, followed by alcoholic fermentation interspersed by cap-punching and pumping-over. After tasting, the grapes are removed from the vats after 2 to 3 weeks.

- 40 to 50% of this wine is matured in barrels for 9 months.

After blending the wine in barrels with the other quantity in vats, maturing continues for 12 more months. Then, another additional year is necessary after bottling to appreciate the vintage in its first stage of plenitude. Afterwards, time will be the wine's best ally to enable it to achieve its fullest development.