

## • FLEURIE "MADEMOISELLE M"



First produced in 2015, Mademoiselle along with its letter M embodies the true spirit of this domain: MEZ at the start; then my daughter's first name, Maguelone, as well as the history of Fleurie and its Madonna. A desire to produce deliciousness led us to make this wine so that it would be loved at first sight and from the very first sip. *Mademoiselle M*, pure and spontaneous, is the cheeky youngest sister of its more serious siblings *La Dot* and *Château Gaillard*, very reserved wines with clear, distinct expression.

**Grape variety:** Gamay Noir with clear juice

**Colour:** vivid, light red

**Aromas:** vibrant hints of fresh black and red fruits (blackcurrant, blackberry, red currant)

**Taste characteristics:** delicious and juicy

## MY WINEMAKING

- For this wine, we do things in a very hands-off way, intervening very little. Winemaking with whole grape bunches; semi-carbonic fermentation in vats only. The wine retains its fresh, fruity character; it is bottled after 9 months of maturation, in vats.