



DOMAINE DES NUGUES

FLEURIE



COLOR : Red
GRAPPE VARIETY : 100 % Gamay
ALCOHOL : 13 % by Vol

TERROIR

TYPE OF SOIL : Sandy-granitic and granitic.
EXPOSTION : South and south-east coasts
AGE OF THE VINEYARD : 45 years old
YIELD : 50 hectoliters / ha
DENSITY : 10 000 vines per hectare
VINEYARD DRIVING METHOD : Reasoned viticulture

VINIFICATION

VENDANGE MANUELLE : 100 %
VINIFICATION : Semi-carbonic fermentation called « Beaujolaise » with temperature regulation, we vinify about 30% of the assembly in cold pre-fermentary; first filling before malo-lactic fermentation
VATING : 12 to 20 days
AGEING : in tanks for 7 months, then 18 months in bottles

PRESENTATION

DEGUSTATION : Deep ruby colour, aromas of red and black fruits and spicy with a beautiful length and fine and persistent tannins
PRODUCTION : 38 000 bottles
TEMPERATURE OF SERVICE : 15 °
FOOD MATCH : grilled chicken, red meat, tenderloin, ...
STORAGE FOR : 4 to 6 years in a proper cellar
2017 MILLESIME AWARDS :
* Gold Medal Gamay International Competition 2020



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