



DOMAINE DES NUGUES

FLEURIE



COLOR: Red
GRAPPE VARIETY: 100 % Gamay
ALCOHOL: 13.5 % by Vol

TERROIR

TYPE OF SOIL: Sandy-granitic and granitic.
EXPOSITION: 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: HVE

VINIFICATION

HAND PICKING: 100 %
VINIFICATION: Semi-carbonic fermentation called « Beaujolaise » with temperature regulation, we vinify about 30% of the assembly in pre-fermentation cold maceration ; first filling before malolactic fermentation
VATING: 12 to 20 days
AGEING: in tanks for 11 months, then 18 months in bottles

PRESENTATION

DEGUSTATION: Deep ruby color, aromas of red and black fruits and spicy with a beautiful length and fine and persistent tannins
PRODUCTION: 35 000 bottles
TEMPERATURE OF SERVICE: 15 °C
FOOD MATCH: grilled chicken, red meat, tenderloin, ...
STORAGE FOR: 4 to 6 years in a proper cellar

RATING AND AWARDS

JAMES SUCKLING :

2022 : 92 / 100 points – vintage 2020

2024 : 91 / 100 points – vintage 2022

CONCOURS DES GRANDS VINS DE MACON :

2024 : Bronze – vintage 2022

2023 : Silver – vintage 2021

2022 : Bronze – vintage 2020

DECANTER

2022 : 91/100 points – vintage 2020 – Silver

2024 : 91/100 points – vintage 2022 - Silver

CONCOURS INTERNATIONAL DU GAMAY 2023 : Silver – vintage 2021

TASTING LUCA MARONI 2024 : 94 / 100 points – vintage 2022



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