



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 :  
2024 : 91 / 100 points – vintage 2022  
CONCOURS DES GRANDS VINS DE MACON :  
2024 : Bronze – vintage 2022  
2023 : Silver – vintage 2021  
DECANTER  
2022 : 91/100 points – vintage 2020 – Silver  
2024 : 91/100 points – vintage 202 - Silver  
CONCOURS INTERNATIONAL DU GAMAY 2023 : Silver – vintage 2021  
TASTING LUCA MARONI 2024 : 94 / 100 points – vintage 2022  
WINE ENTHUSIAST 2024: 91 / 100 points - vintage 2022



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