



DOMAINE DES NUGUES

FLEURIE



COLOR: Red

GRAPPE VARIETY: 100 % Gamay

ALCOHOL: 14 % 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

2025 : 90 / 100 points – vintage 2023

CONCOURS DES GRANDS VINS DE MACON :

2023 : Silver – vintage 2021

2024 : Bronze – vintage 2022

2025 : Gold – vintage 2023

DECANTER

2024 : 91/100 points – vintage 2022 – Silver

2025 : 93/100 points – vintage 2023 – Silver

2026 : 89/100 points – vintage 2024 - Bronze

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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