



DOMAINE DES NUGUES

FLEURIE *Les Côtes*



COLOR: Red
GRAPPE VARIETY: 100 % Gamay
ALCOHOL: 14 °

TERROIR

TYPE OF SOILS: pink granite
EXPOSITION : Hillside, south
AGE OF THE VINEYARD: 70 years
YIELD: 45 hectoliters / ha
DENSITY: 11 000 vines per hectare
VINEYARD DRIVING METHOD: HVE

VINIFICATION

HAND PICKING: 100 %
VINIFICATION: Semi-carbonic fermentation called “Beaujolaise” with temperature regulation, first racking before malolactic fermentation
VATING : 18 days
AGEING: in half muid for a period of 22 months

PRESENTATION

PRODUCTION : 3 200 bottles
TEMPERATURE OF SERVICE : 15 °
FOOD MATCH : grilled chicken, red meat, tenderloin, cheese...
STORAGE FOR: 2 to 10 years

RATING AND AWARDS

JAMES SUCKLING 2022 : 92 / 100 – vintage 2020
GUIDE BETTANE + DESSEAUVÉ 2025 : 92 / 100 – vintage 2020



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