



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

JAMES SUCKLING 2025 : 91 / 100 – vintage 2020

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



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