



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 – vintage 2020
CONCOURS DES GRANDS VINS DE MACON :
Bronze – vintage 2020
DECANTER 2022 : 91/100 – vintage 2020 - Silver
CONCOURS INTERNATIONAL DU GAMAY 2023 : Silver – vintage 2021



DOMAINE DES NUGUES – Gilles et Magali Gelin
Les Pasquiers, 40 rue de La Serve - 69220 LANCIE – France
Tél : 33 (0)4 74 04 14 00

contact@domainedesnugues.fr - www.domainedesnugues.com

