

FLEURIE LES ROCHES

Grape variety: Gamay Noir à Jus Blanc

Colour: Red

Terroir: Facing the the windmill that is eponymous of its appellation (Moulin à Vent); clay-sand soil;
Northeast facing
Vine age: 60 years old
Tending: Goblet pruning, integrated, eco-friendly tending techniques for many years, Terra Vitis certified since the 2018 vintage; the prunings are minced then left in the vineyard

VINIFICATION

Hand-picking only

17-day semi-carbonic whole bunch
maceration

MATURING

6 to 10-month concrete vat maturing
before bottling.

TASTING

Eye: Deep garnet

Nose: complex, candied black hedgerow fruit and spice
aromas, heightened by a floral touch

Palate: Powerful, noticeable silky tannins, a lovely mineral feel

SERVING

Serving temperature: 14°C/57°F

Cellaring: 10 years

Food and wine matches: Cool but not chilled with
oysters, Provence leg of lamb or Saint-Marcellin cheese



Contact

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FLEURIE LA MADONE

Grape variety: Gamay Noir à Jus Blanc

Colour: Red

Terroir: At the foot of the chapel on the hill above Fleurie; shallow granitic soil; Southeast facing

Vine age: 5 to 60 years old

Tending: Goblet pruning, integrated, eco-friendly tending techniques for many years, Terra Vitis certified since the 2018 vintage; the prunings are minced then left in the vineyard

VINIFICATION

Hand-picking only

11-day semi-carbonic whole bunch maceration

MATURING

6 to 10-month concrete vat maturing
before bottling

TASTING

Eye: vibrant red

Nose: Floral aromas including iris, violet, peony and rose

Palate: Mineral with silky refined tannins

SERVING

Serving temperature: 13°C/55°F

Cellaring: 5 to 7 years

Food and wine matches: Cool but not chilled with oysters,
leg of lamb with baby vegetables, Bresse chicken



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