

## **FLEURIE**

## La Dîme

## 2022

The plot "La Dîme" enjoys a privileged location below the famous "Madone". A magnificent exposure in the high, sloping part of the appellation. The nose is wild, with floral aromas that emerge after aeration. Fresh and elegant on the palate, with great finesse. A slight bitterness at the end of the tasting, always accompanied by great freshness, suggests good ageing potential.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 72 years

Vinification: Harvesting and hand sorting

Crate harvesting Destemming 100%

Alternate grape-treading, pump over, and delestage

Cold maceration

Natural fermentation three weeks

Settling ten days

Wild yeasts

Maturation: Ten months in oak barrels

Vintage: 2022

Bottling: on the estate

Ageing: more than 10 years



## **Plot**

La Dîme Area: 23a

Type of soil: Deep granite derived from ancient rocks that date back 320

million years, including quartz, feldspar, micas...

Altitude: 330 m on average



