



FLEURIE

La Dîme

2024

The “La Dîme” parcel enjoys a privileged location below the famous “Madone” chapel. It benefits from superb exposure within one of the appellation’s finest terroirs. The nose is intense, combining fruity and floral notes enhanced by oak ageing. The palate is rich, yet its vibrant acidity brings elegance and length. A wine worthy of patience.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 74 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: 2024

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



DOMAINE DE VERNUS

437 route de Vernus - 69430 RÉGNIÉ-DURETTE - France

✉ hello@domainedevernus.com

www.domainedevernus.com

