



Gilles Copéret

FLEURIE Les Roches

GRAPE VARIETY	100% Gamay Noir à Jus Blanc
COLOUR	Red
TERROIR	Northeast aspect, facing the windmill that is eponymous of its appellation (Moulin à Vent) - on clay-sand soil.
AVERAGE 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 to return the nutrients to the soil.



VINIFICATION

Hand picking only. 17-day semi-carbonic whole bunch maceration. 6 to 10-month concrete vat maturing before bottling.



TASTING NOTES

- EYE** : deep garnet
NOSE : complex, candied black berry fruit and spice aromas, heightened by a floral touch
PALATE : powerful, concentrated, balanced, noticeable yet silky tannins and a lovely mineral feel



SERVING / AWARDS

- SERVING TEMPERATURE** : 14°C/57°F
CELLARING : 10 years

94/100 James Suckling 2022 : "This ripe and enormously structured Fleurie has been built for the ages, but it also has stacks of blackcurrant and forest-berry fruit and they enable it to be enjoyed today (though preferably with some aeration first). The long, stony finish makes a major statement, but is also finely nuanced and silky. Drink or hold."

89/100 : Revue des vins de France 04/2021:

Le Tour de France des vins de plaisir

¹ Domaine Gilles COPERET – FLEURIE Les Roches

