



Gilles Copéret

FLEURIE La Madone

GRAPE VARIETY

100 % Gamay Noir à Jus Blanc

COLOUR

Only red

TERROIR

On southeast facing shallow granitic slopes at the foot of the chapel above the village of Fleurie

AVERAGE VINE AGE

5 to 60 years old



TENDING

Goblet pruning, integrated, eco-friendly 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. 11-day semi-carbonic whole bunch maceration. 6 to 10-month concrete vat maturing before bottling.



TASTING

EYE : deep red robe

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

PALATE : mineral with silky, refined tannins



SERVICING

SERVING TEMPERATURE : 13°C/55°F

CELLARING : 5 to 7 years

PAIRINGS : Cool with oysters, with leg of lamb and baby vegetables, Bresse chicken



¹ Domaine Gilles COPERET – FLEURIE La Madone