· DOMAINE ·
Michel Chavet & Fils

Fleurie



Terroir

Located in the village of Fleurie, this plot is very well exposed and harvested early. The granitic soil, composed of both clay and sand makes it especially well drained.

Grape variety

100% gamay

Winemaking

The handpicked grapes are placed in vats for a 10 to 12-day maceration process allowing their colour and substance to be extracted. The grapes are then pressed with a pneumatic press and placed into barrels for an 8-month maturing period.

Wine tasting

This wine presents a red, deep and intense colour. Aromas are floral (violet, blood peach) and red fruit (blackcurrant). Fleurie's supple and fine tannins feel very structured to the palate. This elegantly feminine wine evolves towards spicy notes over the years.

Food pairing

Fleurie pairs well with a simple and local cuisine such as cooked meat, red meat, lamb shank, poultry and also Lyon's specialities (kidneys, offal dishes). Serve between 14-17°C.