

# **DOMAINE DU MONT VERRIER**

Red

*Fleurie*

## **Technical information**

**Country:** France  
**Region:** Burgundy  
**Appellation:** Fleurie  
**Grape Variety :** Gamay noir  
**Terroir :** Pink granite soils  
**Age of the vines :** around 55 years

## **Vinification**

Maceration: 12-15 days depending on the batch.  
Vinification 1/3 as whole clusters, 2/3 destemmed.  
Fermentation: 28-30°C – controlled temperatures. The wine undergoes malolactic fermentation after the alcoholic fermentation. Racked several times. Ageing: 7 months in concrete and stainless-steel vats.

## **Tasting notes**

This Fleurie displays an intense ruby red hue with golden tints. The aroma is a delicious explosion of fruit including notes of red berries, cherries and raspberries and combined with floral aromas such as violets and irises. The taste of the wine is forthright and lively with fruit tastes on the mid-palate along with very fine tannins. The finish is well-balanced making this a very elegant wine.

### **Best to drink:**

Between 5 and 8 years.

### **Wine pairing:**

Serve with red meat, stews or roasted white meat as well as matured cheeses.

