



Grape Varieties	100% Gamay
Winemaker	Dominique Morel
Closure	Natural Cork
ABV	12.5%
Residual Sugar	1.3g/L
Acidity	5.06g/L
Wine pH	3.55
Bottle Sizes	37.5cl, 75cl
Notes	Vegetarian, Vegan

PRODUCER

This family-run winery based just north of Fleurie dates back to the early 1900s and has been run by current Winemaker Dominique Morel since 1967. To sum up his philosophy, Morel says: "I make wines that I like to drink, with lots of fruit, good colour and a rounded mouth-feel".

VINEYARDS

Dominique's vines in Fleurie face south-west on steep slopes and cover 2.5 hectares on poor, stony, pink granite soils which impart a distinct minerality on the wines. The average age of these gobelet-trained vines is 62 years and they produce low yields of fruit packed full of flavour. The average planting density is 8,500 vines per hectare.

VINTAGE

The 2024 vintage proved to be a winemaker's vintage, where patience and meticulous work yielded a harvest of excellent maturity and, most notably, beautiful expression of Gamay's inherent freshness. Harvest commenced on September 14, 2024, with impeccable sanitary conditions in both foliage and fruit. The warmth of August 2024 proved particularly beneficial for the Gamay variety.

VINIFICATION

Pre-fermentation maceration of whole bunches was followed by semi-carbonic maceration (70% whole bunch, 30% destemmed grapes) for seven to eight days. The wine was handled gently with minimum intervention and remained in temperature controlled stainless-steel tanks on fine lees for five to six months until bottling.

TASTING NOTES

This wine has fragrant violet and red fruit aromas on the nose and a palate bursting with bright fruit and supple tannins. It is an elegant wine with a long, persistent finish, and the typical delicacy of the Fleurie appellation.