

FLEURIE

« La grande Pente »

A refined and balanced wine



Domaine de Gry-Sablon

🍇 Secrets of the Cuvée

These vines have been tended by the family for over 100 years. The slope where they grow is very steep, making mechanisation impossible. The pure, arid pink granite soil gives remarkable elegance to our “La Grande Pente” cuvée.

The finesse of its floral aromas and the graceful small red berry fruit notes on the nose are also to be found on the elegant velvety palate.



★ Dishes

Poultry terrines, all delicate white meats, Bresse poultry, lamb cutlets with herbs, Lyons-style veal liver, roast rabbit, old-style rack of pork, pigeon, fish, fresh goat's cheese, profiteroles with strawberries.

🗨 Serving

Serving temperature	15 °C
Optimal tasting	between 6 months and 7 years
Winemaker's suggestion	- between 6 months and 3 years for its floral and refined side. - between 3 and 7 years for full maturity.
Cellaring temperature	between 10 and 14°C

Fact sheet

Appellation history

Though the appellation name has nothing to do with flowers and in fact refers to the name of a Roman Legionary, floral aromas of iris and violet meant that the AOC that is reputed to be the most feminine of the Beaujolais Crus was created as early as 1936.

The Vines

Grape variety: Gamay Noir

The estate's first Fleurie harvest: at estate creation

The vineyard is on a very steep slope, close to the legendary Madone de Fleurie. The 100 % pink granite soil is exceptional. The movable soil on this slope is only 70 cm deep, forcing the roots to delve down several metres through crumbly rock.

The vines are trained using goblet pruning and are planted at high density (8 500 vines / ha).

Integrated vinegrowing techniques used.

Average plot age: 65 years old.

This plot is worked 100% by hand.

Vinification

The hand-picked grapes are given the best of traditional Beaujolais vinification using 70% whole bunches and 30% de-stalked grapes.

Maceration lasts 7 to 8 days.

Pumping over and punching down at the end of maceration.

Temperature regulation of our stainless steel vats means that we can generally vinify without the use of sulfite.

The wine is matured on fine lees for 5 to 6 months in stainless steel vats. After natural cold stabilisation, bottling is carried out on the estate.

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