



GEORGES
DUBŒUF

FLEURIE

Georges Dubœuf Selection

PROFILE

Appellation :	A.O.C. FLEURIE
Cépage :	Gamay noir à jus blanc
Altitude :	290 Meters
Surface :	850 Acres
Sol :	Granitic arenites

BACKGROUND AND CHARACTER

To the north of the wine region, Fleurie has a very special type of geography, with a series of hillocks backing on to a chain of ridges (Fût d'Avenas, Col de Durbize, Col des Labourons, Pic Reymont) that drop gently down the slopes from a height of up to 450 m to around 220 m. The appellation, whose name has nothing to do with flowers but refers to a Roman legionary, extends in a single block over 870 ha of the commune of Fleurie.

There are two distinct areas. In the sloping higher parts of the appellation at the foot of the "La Madone" hill that overlooks the "cru" and offers outstanding views over the vineyards, the soils are poor, acid and dry. They produce fine, highly aromatic wines. Above the village, the soils are deeper and contain clay: the wines are more structured and may be laid down for many years.

Fleurie has 13 different "climats" listed by I.N.A.O (National Institute of Appellations d'Origine); each of these "terroirs" produces a very distinctive type of wine. From north to south of the appellation: les Labourons, Poncié, les Moriers, la Roilette, les Garants, Montgenas, La Madone, La Joie du Palais, Grille-Midi, La Chapelle des Bois, La Cote, Le Bon Cru and Champagne.

VINIFICATION

Fermentation temperature :	28-30 °C
Malolactic fermentation :	Not filled in
Oak cask maturation :	NO

TASTING NOTES

The Fleurie has an intense crimson colour and reveals a range of fruity and floral aromas: iris, violets, roses, red berries and wild peaches.

The Fleurie is elegant and fine, and generally described as "feminine".



. FOOD AND WINE AFFINITIES :

Beef rib or poultry with Fleurie sauce

. TEMPERATURE : 13-14 °C

LES VINS GEORGES DUBŒUF - ROMANECHÉ THORINS - FRANCE

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