



Wine: Fleurie "Prieur de Saint-Laurent"  
 Négociants-eleveurs Dufouleur Père & Fils  
 Vintage: 2010  
 Grape: Gamay 100%  
 Alcohol: 13%

### Vinification & maturing

The grapes have been picked by hand. They have been immediately put (without taking the stalks off) into a closed vat where the alcoholic fermentation took place. The skin, stalks and seeds have then been pressed and blended with the free run juice. The wine then matured in stainless steel vats to keep all of its aromatic freshness.

### Tasting notes

Deep red-black robe, tints of purple. Limpid, brilliant. Open and frank nose of flowers ("Fleurie" means in bloom!) iris, violet and fresh fruits (grapes and cherry). Touch of spices on the second nose. A wine that "demonstrates" the Gamay flavours!  
 Clean attack, fresh, well-structured, full, round, very soft tannins that are not aggressive at all, harmonious and persistent on fresh fruits aromas.

### Food pairing

Enjoy it with grilled or roasted white meats (chicken, turkey, veal), cold or warm starters or charcuterie. May also be served with light cheese.

### Serving temperature

13°C

(Indeholder sulfitter)

