

CLOS DE MEZ • LA DOT

TYPE

RED, FLEURIE

LOCATION

FLEURIE, BEAUJOLAIS, FRANCE

VINEYARD

Grape Varieties: Gamay

Vines Age: 50+ years old

Elevation: 980 ft.

Soil: Decomposed sandy pink granite

Climate: Both maritime and continental

Harvest: By hand

Farming: Certified organic with biodynamic tendencies

WINEMAKING

Winemaker: Marie-Élodie Zighera-Confuron

Fermentation: A few days of cold maceration preceding spontaneous, whole-cluster fermentation, followed by cap-punching and pump overs.

Maturation: 50% of the juice is aged in barrels for 9 months before being blended with the other half and matured for 12 months in tanks before bottling. The wine spends 12 additional months in bottle before release.

WINE

Alcohol: 13%

Production: 340 cases

TASTE

Aromas of iris, violet, rose, and red fruit eventually give way to notes of spice. It is a wine of body, elegance, and finesse.


