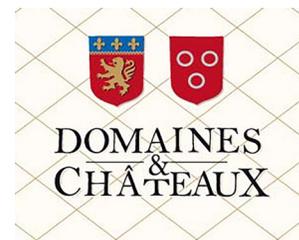


DOMAINE DES QUATRE VENTS FLEURIE 2022

A.O.C. Beaujolais



TASTING NOTES: This wine offers a brilliant deep garnet color. It has aromas of black fruits, freshly picked blackberry and cherry, enhanced with perfumes of sweet spices. The palate evokes a gamay at good maturity while keeping a nice freshness. It shows its finesse and roundness with silky and coated tannins, through to a lingering finish.

VITICULTURE: The southeast-facing vineyards of the Estate dot the hillside to the road leading out of Fleurie. Two winemakers undertake caring for the 14.8-acre property, where most of the vineyards surrounding the house are more than 50 years old and trellised in the traditional Gobelet style. They are planted mostly in the pink granite soil that is the hallmark of the Fleurie Cru.

VINIFICATION: The average harvest is 425 barrels, which is conducted manually, in whole bunches. Semi-carbonic maceration and malolactic fermentation takes place in temperature-controlled stainless-steel vats. 20% of the wine is then aged for 9 months in new French oak.

FAMILY: Philippe Baron is the current owner of Domaine des Quatre Vents, a picturesque estate that is ideally positioned to capture the best of the Beaujolais sunlight with its south-eastern exposure.

PRODUCER: Domaine des Quatre Vents

REGION: A.O.C. Beaujolais

GRAPE(S): 100% Gamay

SKU: GDFRQV227

ALCOHOL: 13%

TOTAL ACIDITY: 5.96 G/L

RESIDUAL SUGAR: 1.2 G/L

pH: 3.45