CLOS DE QUATRE VENTS FLEURIE 2022

AOC Fleurie





TASTING NOTES: The Clos des Quatre Vents is a brilliant garnet color. Elegant, with fresh aromas of black fruits and black cherry, with floral scents like iris. The nose follows through to the aromatic palate, with the fruit coming to the fore. Balanced and unctuous, with soft tannins.

VITICULTURE: The south-facing vineyards of the Estate tumble down the hillside to the road leading out of Fleurie. Two winemakers undertake caring for the 29.7-acre property, where most of the vineyards surrounding the house are more than 50 years old and trellised in the traditional Goblet style. They are planted mostly in the pink granite soil that is the hallmark of the Fleurie Cru.

VINIFICATION: Semi-carbonic maceration and malolactic fermentation takes place in temperature-controlled stainless-steel vats. The wine sees no oak.

FAMILY: The vineyards and winery have been owned by the Darroze family since the mid-1950s, when it was bought by the father of the current owner. The Duboeuf family has had an exclusive agreement with them for many years.

PRODUCER: Clos de Quatre Vents ALCOHOL: 14%

REGION: AOC Fleurie

GRAPE(S): 100% Gamay

