

## **Domain**

### **Dom. Pardon & Fils**

The vineyard of "Domein forgiveness" on cru Fleurie, 7ha in size, is located on the highest area of the appellation. The soil consists of very homogeneous granite. This homogeneity qualified by the depth of the soil and the phase of the evolution of the original rock makes it possible to produce elegant, fine and very fruity wines with floral notes.

## **Vinification**

Manual harvest when the grapes are fully ripe (end of September). Semi-carbonic maceration for 8 days in both cement and stainless steel cuves before pressing. The alcoholic fermentation takes place at a controlled temperature. The malolactic fermentation was also carried out. They then let the wine mature for 8 months in cuves and are bottled in the spring.

## **Taste**

This beautiful vintage has a dark red color with delicate aromas of dark fruit (black currant) and flowers (violet). In the mouth this wine tastes very aromatic and meaty. The tannins are present, but still pleasant.

## **Food pairing**

Partridge | Poultry | Charcuterie | Leg of lamb | Coq - au - vin

## **General information**

Type: Red wine

Grape varieties: Gamay (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 14-16°C

Taste profile: Fruity fresh

