

Arnaud Combiér Fleurie Natural Wine



*Wine is the teacher of taste, the liberator of the mind, the illuminator of intelligence.
Paul Claudel*



Appellation: AOP Fleurie
Vintage: 2019
Alcohol: 14.5%
Grape varieties: 100% Gamay

Terroir: Pink Granite soil.

Vines: Pruned in Goblet form / Conversion to Organic.

Vinification methods: Carbonic maceration / Vinified without sulphites / Natural yeasts.

Maturing: In tanks / Without sulphites / On fine lees.

Tasting notes:

Captivating aromas of black fruits and roasted spices.
Rich flavours with melted tannins, and a solar finish.

Pairing:

Perfect for with red meats, fried or in sauce...

Recommandations:

Serve between 12 and 13°C
Aging potential: 5 to 8 years