



TERRE DES LYS
red
AOC FLEURIE

2009



GRAPE VARIETY

100 % Gamay

TERROIR

Chalky soil.

WINEMAKING

Hand harvested Gamay that has been macerated for 9 days.

TASTING NOTES

Deep consistent red colour with beautiful purple tints. The nose is powerfully floral and reminiscent of violets. Confirming these first impressions, the palate is layered, balanced and well structured.

This wine should be drunk between 13° and 15°C. It is the perfect match for a leg of lamb 'à la Beaujolaise' or lamb with garlic cream, as well as chicken and white meat.