

Dom des Fonds, La Madone 2018 Fleurie

16.5

0.8 ha on the hill of La Madone. 45-year-old vines. Planting density: 10,000 vines/ha; sand and granite soils. Grapes ripened well in 2018 and were picked in early September. Manual harvests; meticulous sorting on the vine and again in the winery. Fermentation with native yeasts without added SO₂; 80% of harvest destemmed; 16 days' maceration with alternate pigeage and remontage.

Temperatures 26–30 °C. Aged for 10 months in concrete tanks.

Mid cherry red. Peppery, stony, dark-red fruit. Attractively dusty on the nose.

That same dustiness on the palate too, giving it a dry, tissue-paper-like texture.

Scented, delicate and stereotypically Fleurie. (JH) 13.2%

Drink 2021 – 2026

Imported into the UK by New Generation McKinley