



**GEORGES
DUBŒUF**

CLOS DES QUATRE VENTS

FLEURIE

PROFILE

APPELLATION	A.O.C. FLEURIE
DATE AOC STATUS	1900
SINGLE VARIETAL	Gamay
VINEYARD ALTITUDE	820-1246 feet
SURFACE AREA	30 acres
SOIL	Granite

BACKGROUND AND CHARACTER

While "Clos" are present in legions in Côte d'Or, they are very rare in Beaujolais. Le Clos des Quatre Vents is an area of 30 acres. The vineyards surround a beautiful building hidden by a screen of pine trees along the hill at the edge of the village of Fleurie.

Forty-four acres of vineyards were owned by Dr. Darroze from 1955 until 2005. From 2005 his wife and children took over the management of the property.

Lovingly tended by winemakers Bruno and Andre Montangeron Marion, Clos des Quatre Vents has excellent exposure and magnificent granite soil. Georges Duboeuf has purchased the entire production of the estate for 30 years.

WINE MAKING

TEMPERATURE OF FERMENTATION	— 82°F to 86°F
MALOLACTIC FERMENTATION	— 100%
DURATION OF MACERATION	— 10 to 12 Days
TANK AGEING	— 15% in New Barrels

TASTING NOTES

Intense, glossy garnet red. Strong nose of jammy black fruit, with hints of pepper. In the mouth, this Fleurie surprises you with very good tannic structure full of finesse and elegance. Long finish. This excellent Fleurie is sure to age well.

TECHNICAL DATA

Alcohol
13.0%

Blend
100% Gamay

FOOD PAIRINGS

— **Foods** —
Steak
Meats in Sauce
Aged Cheeses

— **Serving Temperature** —
Serve at 60°F



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