



GEORGES  
DUBŒUF

# FLEURIE

## PROFILE

APPELLATION  
DATE AOC STATUS  
SINGLE VARIETAL  
VINEYARD ALTITUDE  
SURFACE AREA  
SOIL

**A.O.C. FLEURIE**  
**September 1936**  
**Gamay**  
**750 to 1,300 feet**  
**2,100 acres**  
**Granite sand**

## BACKGROUND AND CHARACTER

For an eminently attractive wine, what name could be more evocative? It is quite easy to imagine how a poet like Shakespeare would treat the alluring subject of wine and roses. One only has to raise a glass of Fleurie to the lips and already inspired verses begin to flow! Coincidentally, the origin of the name Fleurie has nothing at all to do with flowers, but with an officer of the Roman Legion. Wine represents, in a certain way, the greatest gift that Rome made to France. Fleurie is also the name of the village where this wine is produced. It is one of the largest Cru Beaujolais in terms of volume, as well as prestige, to the obvious satisfaction of its owners. From a geomorphological standpoint, its vineyards slope down from a chain of granite hilltops which face eastward toward the morning sun, thus, creating optimal exposure for the grapes. There is some variation of soil, according to altitude, from thin, dry and acidic on higher levels to deep, clay terrain below. The granular-textured pinkish soil which geologists call granitic sand, distinguishes Fleurie from the other top Cru wines, imparting characteristic elegance. Finely perfumed Fleurie is “delightful like the first days of Spring.”

## WINE MAKING

HARVESTING – Manual only, whole bunches unstemmed  
TEMPERATURE OF FERMENTATION – 28 to 30°C (82 to 86°F)  
LENGTH OF MACERATION – 8 to 10 days  
YEASTS – Indigenous

## TASTING NOTES

This Fleurie shows a deep, intense crimson red color. A sumptuous array of floral and fruit fragrances flatter the senses: irises, violets, roses, black currant, strawberry, peach and raspberry. Distinctively elegant and velvety.

## VINTAGE NOTES

During the 5-6 month growing season, temperature and rain levels were normal and made for excellent growing conditions. By September, the fruit analysis showed impressive sugar levels and healthy levels of natural acidity.

## TECHNICAL DATA

**Total Acidity**  
3.4 g / 750 mL

**pH**  
3.52

**Alcohol**  
13.0%

**Residual Sugar**  
1.4 g / 750 mL

**Blend**  
100% Gamay

## FOOD PAIRINGS

### — Foods —

Grilled Sausages  
Grilled Lamb Chops  
Savory Rice Dishes  
(e.g., Jambalaya, Paella)  
Pasta with Red Sauce

### — Serving Temperature —

Serve Cool  
54°F (13°C)



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