

Clos de la Roilette

Wines



A.O.C Fleurie

Soil: manganese granite and clay

Grape: Gamay

Age of Vines: 30-40 years old

Vinification: Semi-carbonic maceration with submerged hat, temperature control and native yeasts, then aged in large oak foudres.



A.O.C Fleurie "Cuvée Tardive"

Soil: manganese granite and clay

Grape: Gamay

Age of Vines: 80-90 years old
Vinification: Semi-carbonic maceration with submerged hat, temperature control and native yeasts, then aged in large oak foudres.