

# 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.