

## Fleurie, Camille Mélinand

Beaujolais, France



<b>Product code</b>	ELo4ZZRC
<b>Grapes</b>	Gamay
<b>Country</b>	FRANCE
<b>ABV%</b>	13
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	Camille Mélinand
<b>Vintage</b>	2023



Organic Conversion



Natural Wine



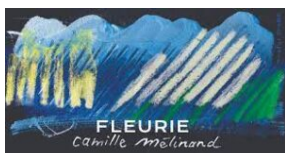
Organic



Vegan



Vegetarian



## Producer

It's great when you turn up at a winery and find wines so fresh and exciting that you can't wait to get them out there. Camille Melinand is the younger brother in the family winery Domaine des Marrans. Energetic and talented, he is producing a Fleurie and Chiroubles under his own name. Using cooler fermentation he captures the essence of Gamay, the floral aromatics and filigree tensions of working organically he feels that this site signature has been achieved.

## Tasting Notes

floral fragrant nose, very lifted with blueberry tones, lovely fizzy pepper minerality on the palate. Intensely lively and long. Crunchy.

## Viticulture

Camille has 1.5ha of 60-year-old gamay vines in Fleurie in the La Chapelle des Bois lieu-dit planted on shallow, stony, pink granite soils. The pink granite found in his Fleurie vineyard is a little more decomposed than in Chiroubles. In this vineyard, which is planted at 300m, he is gradually training his vines up to cordon, where they can benefit from natural ventilation to combat disease.

## Winemaking

Whole bunches are handpicked in small crates and selected in the vineyard. A very gentle and slow pressing follows 15 days of whole-cluster carbonic maceration. The must is transferred into temperature-controlled cement tanks, where spontaneous alcoholic fermentation occurs with native yeasts. After racking, the wine spends twelve months in foudres before being bottled unfinned and unfiltered. Sulfur is not used in the vinification process.