

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE DE GRY SABLON

AOP Fleurie  
Red

## PRESENTATION

Located in the heart of Beaujolais, Domaine De Gry Sablon passionately cultivates Gamay on granite terroirs that give the wines an authentic and refined expression. This family estate produces renowned crus such as Fleurie, Morgon, and Chénas. Working in sustainable viticulture, the estate favors manual harvesting and traditional vinification in whole bunches, typical of Beaujolais, to preserve the fruit and elegance of the wines. Aging in tanks and barrels brings depth and complexity to the cuvées. The reds from the estate stand out for their finesse, their aromas of crunchy red fruits, and their silky tannins. An estate that embodies all the diversity and richness of Beaujolais.

## VARIETAL

Gamay 100%

## LOCATION

Grown on the steep southwest-facing slopes near the legendary "Madone" of Fleurie, in the area known as "Aux Rajats", and further south in the appellation at "Les Marrans".  
Age of vines: 70 years old

## TERROIR

The estate spans 8 communes within the Beaujolais crus. Most vineyards are located on hillsides, some extremely steep. Drainage ditches are carefully maintained each year to prevent erosion. All production sites for this Fleurie share the same soil composition: pink granite a hallmark of the appellation.

## IN THE VINEYARD

All vineyard work is done manually. In mechanizable plots, soil tilling or grassing is practiced. The estate follows sustainable viticulture (lutte raisonnée), focusing on enhancing the vine's natural defenses.

Yield control is meticulously managed through short pruning, debudding, and green harvesting to ensure concentration and balance.

## HARVEST

Harvesting is done entirely by hand, with all grapes carefully sorted on a table before entering the winery.

## WINEMAKING

Traditional Beaujolais vinification: 70% whole clusters, 30% destemmed grapes.

Maceration lasts 7 to 8 days. Temperature-controlled stainless steel tanks allow for a fermentation process that is generally sulfite-free.

## AGEING

Aged 5 to 6 months on fine lees in stainless steel. Natural cold stabilization is followed by estate bottling.

## SERVING

Serving Temperature: 16–18°C

## AGEING POTENTIAL

3 to 5 years

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## TASTING

Appearance: Brilliant carmine-red robe.

Aromas: Elegant and floral with violet, iris, and red berries.

Palate: Finely structured and graceful, with velvety tannins. A classic Fleurie, embodying femininity and delicacy.

## FOOD PAIRINGS

Pairs wonderfully with:

Poultry terrines

Delicate white meats

Bresse chicken

Herb-crusted lamb chops

Lyon-style calf liver

Roast rabbit

Traditional pork roast

Pigeon

Poached fish

Fresh goat cheese

Strawberry profiteroles

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