

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LE FAGOLET

AOP Brouilly
Red

PRESENTATION

Located in Vaux-en-Beaujolais, a village famous under the name of Clochemerle, Domaine Le Fagolet is a family estate passed down since 1850. Paul Girard, a passionate winemaker, now oversees this 18-hectare vineyard, where he perpetuates nature-respecting methods. The vines, some of which are over 50 years old, are cultivated on steep slopes with inclinations reaching 30%, making any mechanical work impossible. This demanding topography gives the wines concentration and exceptional aromatic complexity. Harvesting is manual, with meticulous sorting directly in the vineyard. The estate favors whole-cluster vinifications and semi-carbonic macerations, emblematic techniques of Beaujolais that exalt the freshness and crunchiness of Gamay. The originality of Domaine Le Fagolet lies in its attachment to Beaujolais terroirs, illustrated by its TerroirGeoVin brand. Paul Girard explores the micro-parcels of his vineyard and vinifies some cuvées parcel by parcel, allowing for a singular and pure expression of each climate.

VARIETAL

Gamay 100%

LOCATION

A full south-facing parcel located mid-slope on one of the steepest hillsides of the cru Brouilly. Healthy grapes harvested at full ripeness on granite soil in the named vineyard (lieu-dit) "Saburin", which means "Tasty" in Old French!

TERROIR

Granite soil.

IN THE VINEYARD

Parcel selection. Sustainable farming.

HARVEST

Manual harvesting.

WINEMAKING

Destemming. Cold pre-fermentation maceration in tank at 10°C, followed by a natural rise in temperature. Punching down (pigeage). Fermentation in tank for 20 days.

SERVING

Serve at 12 to 14°C.

AGEING POTENTIAL

5 to 10 years

TASTING

Violet color, intense, garnet reflections. Delicate and distinguished with subtle aromas of black truffle, cooked fruit, prunes, vanilla, oak, and flint. Subtle yet robust and creamy with notes of vanilla and oak. Elegant, refined, and rich tannins. Round, structured body, good intensity, and long persistence.

FOOD PAIRINGS

Grilled tuna, roasted quail, squab, aged cheeses, and lightly aged cheeses.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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