



## VILLA PONCIAGO Fleurie - Cuvée les Hauts du Py

### Terroir and Cultivation

All the signs of a great wine terroir are here: southeast exposition, parcels at mid-slope and at the top of the slopes (360-410 m altitude), where the soil is particularly poor and thin, but well aired and drained. The soil barely skims the surface of the bedrock and yields are naturally limited (25 hl/ha in 2009).

The steepness of the slopes requires exclusively manual work. Gobelet training on stakes (as in Côte Rôtie, for example) works well with the strong exposure to the sun. The granite stones, rare in Fleurie, play an essential role here: the heat accumulated by the stones exposed to the sun is released in the evening, allowing excellent slow, deep ripening, and blending richness, freshness and silky tannins.

### Tasting it – in a few words...

The colour is intense, crimson with lovely bluish highlights. The nose, complex and charming, gives off notes of beautifully ripened grapes with aromas of black fruit such as wild blackberries, Morello cherries and blueberries. The intense fruit notes are enhanced by delicate floral aromas of peony and elegant spicy touches. On the palate, the wine is both dense and mineral, velvety and rich, highlighting perfect balance. The tannins are silky and mellow. The very long aromatic finish gives the wine a truly delicious character. This parcel-specific cuvée reveals its terroir of birth and imposes its requirements.

It expresses the finesse and elegance of the Fleurie Cru in a subtle balance between mineral tones and concentration, between freshness and aromatic complexity.

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## THE APPELLATION

**Area of the appellation:** 870ha for the Fleurie appellation

**Grape variety:** 100% Gamay

**Soil characteristics:** pink granitic crystalline rock, typical of Fleurie (monzonitic granite), deriving from the disintegration of the parent rock in the form of stones, gravel and sand. Rare traces of clay at the bottom of the slopes and in the parcels with the gentlest gradients.

**Subsoil characteristics:** granitic bedrock, 30 cm to 2 m deep according to the parcels, often extremely hard.

**The Fleurie AOC:** Fleurie is one of the 10 “Crus” – historical rocky, sloping terroirs – and one of the most renowned together with Moulin-à-Vent (the adjacent vineyard, just to the east) and Morgon, more to the south.

## THE TERROIR

**Vineyard:** peak and mid-slope terroir over 4.5 ha.

**Average age of the vines:** 40 years.

**Location:** terroir on the northeast side of the Fleurie appellation, on the slopes of the Py, a small mountain culminating at 452 m, in the heart of the domaine just above the Villa.

**Characteristics of the terroir:** a very steep and stony slope with very thin soil (only 20-40cm), right on top of the bedrock that skims the surface, with a quartz vein running through it. Southeast exposition. The sunshine accumulated by the stones is released in the evening, allowing excellent ripening combined with the freshness of the high altitude (360-410 m).

## VINEYARD & CELLAR

**Cultivation of the vine:** exclusively manual, due to the steep slope. Vine training in gobelet style with stakes. Heavy natural soil erosion checked by grassing over. Yields naturally limited by the terroir (25 hl/ha in 2009).

**Harvesting:** manual, in small cases. Careful manual sorting of each grape bunch.

**Vinification:** parcel-by-parcel vinification in small tanks (60 hl). Thorough destalking to remove the Gamay's very green stalks. Cold maceration, then a long fermentation (10-15 days) to allow the terroir aromas to emerge. Gentle treading by foot.

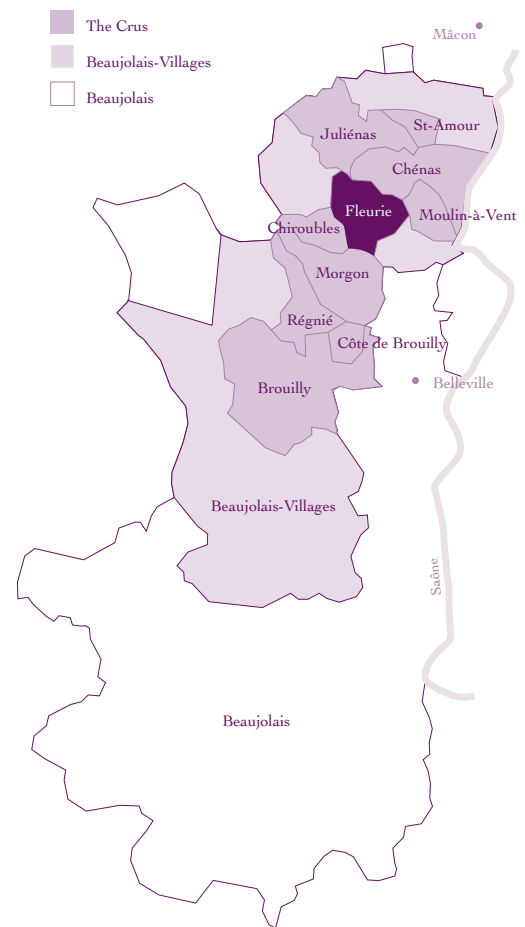
**Maturing:** depending on the vintage, 40-60% ageing in mature oak casks (1-4 years old cask), 10% of this in new oak demi-muids (400l), to enrich the silky, velvety texture without sacrificing finesse. The remainder is matured for 6-8 months in small tanks to preserve freshness.

## SERVING, AGEING AND CULINARY MATCHES

**Serving:** recommended temperature 16°C to 17°C. It is important to avoid over-chilling.

**Ageing:** to taste on its fruit: 1-3 years. Develops well up to 8-10 years and more, in adapting conditions.

**Culinary matches:** delicious on its own, its richness and finesse are expressed with elegance and intensity. With food, it compliments poultry and game birds (quail, pigeon,) grilled or roasted red meats and white meats. Its creaminess blends very pleasantly with lean fish in white sauce.



Map of the domaine around 1880

