



FLEURIE
MIGRATION FLEURIE CONTRÔLÉE



GRANDS VINS
VILLA PONCIAGO

la Réserve

2009

ANCE

VILLA PONCIAGO Fleurie - la Réserve

Terroir and Cultivation

"Finesse, elegance and above all a silky texture that cannot be found elsewhere."

Such are the historical qualities that long ago made Fleurie's reputation for excellence. These qualities are sought by Villa Ponciago for Fleurie la Réserve. It is an outstanding wine which reflects the search to rediscover the great terroir wines of the Fleurie Cru.

Fleurie la Réserve is a selection of the finest parcels on Villa Ponciago's slopes; *Sous le Parc*, with its very sandy mid-slope soils, contributes elegance and floral notes, *Montgenas*, with its deeper soils and southern exposure, gives structure and richness; *La Brirette*, with very thin soils on the southwest side of the Poncié hillock, offers mineral notes, finesse and very fine tannins, finally; *Les Carcans*, at the top of the Poncié hillock, receives the sun throughout the day and brings very deep, concentrated aromas.

Tasting it – in a few words...

Bright brilliant colour, reflecting garnet and violet nuances. The nose is fine and elegant, developing pronounced notes of cherry and blueberry. Violets and peonies complete this complex nose, giving it great distinction.

On the palate the wine is expressive, with a freshness that highlights its balance, structure and aromatic richness. It evokes mineral tones balanced by a pleasing ripeness. This combination gives the concentration and density specific to great wines, but with the great finesse and elegance of Fleurie. The finish is enhanced by delicate spicy touches, with remarkable length.

The ideal temperature for enjoying all the qualities of this wine is 16°C to 17°C.

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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: a selection of 15 ha among the domaine’s 49 ha.

Average age of the vines: 30 years

Location: on the northeast side of the Fleurie appellation, bordering that of Moulin-à-Vent.

Characteristics of the terroir: entirely on the slopes at an altitude of 250 to 380 m to reach complete ripening slowly. Slopes that are pronounced to very pronounced, excellent expositions (east to south-southwest), soil textures between stones and granitic sands. Very poor, well-drained soils, ideal for forcing Gamay to produce low yields of high quality.

VINEYARD & CELLAR

Cultivation of the vine: the search for optimal ripening and small yields (lower than 52 hl/ha, and down to below 25 hl/ha depending on the parcel). Made-to-measure vine work, according to the parcels: gobelet pruning, gobelet supported by stakes, or Cordon de Royat trellising; grassing over, green harvests, and so on.

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 (8-12 days) to allow the terroir aromas to emerge. Gentle treading by foot.

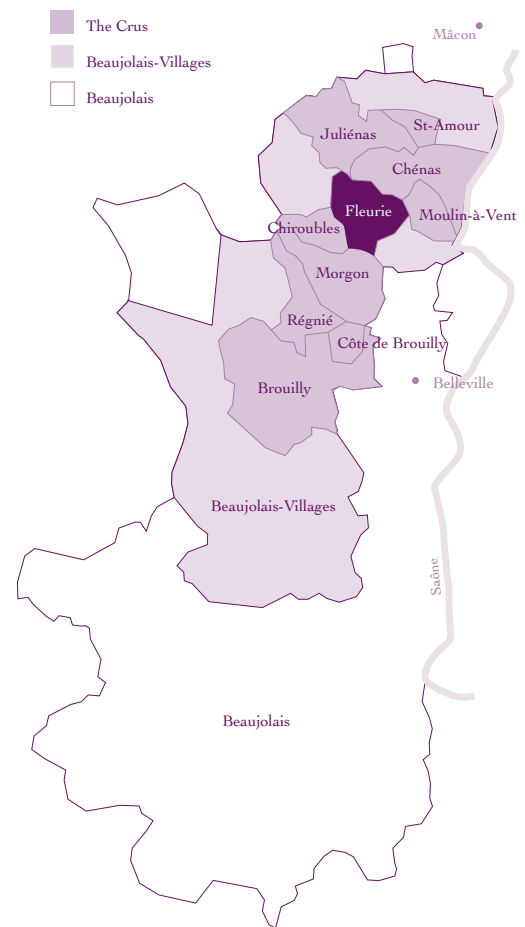
Maturing: depending on the vintage, 20-30% ageing in mature oak casks (1-4 years old cask), to enrich the silky, velvety texture without sacrificing finesse. The remainder is matured for 5 months in small tanks to preserve freshness.

SERVING, AGEING AND CULINARY MATCHES

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

Ageing: expressive fruit shows in the first 3 years and further ageing (5 to 7 years) brings mellowness.

Culinary matches: whilst delicious on its own, this wine is very adaptable and may be enjoyed with lighter meats, poultry and fish.



Map of the domaine around 1880

