

Fleurie « Clos des Déduits »



Domaine Manoir du Carra is a family estate which is run today by Frédéric and Damien, members of the fifth generation of the Sambardier family.

From 4 hectares in 1962, the surface of the estate has now grown to over 37 hectares from the best limestone clay plots from south Beaujolais to the Crus located in the northern part of the vineyard.

As we constantly feel concerned about our terroir and environment, we have now received the "High Environmental Value" certification which rewards environmentally-friendly practices.

DESIGNATION

GRAPE

AOC Fleurie

100% Gamay

TERROIR

The vines are located in the "Clos des Déduits" area of Fleurie. The soil is made of pink granite. South / South-East exposure.

50 year old vines blended with a 10 year old plot.

YIELD

Yield at the estate: 48 hL/hectare.

Maximum Authorized Yield by AOC Fleurie: 56 hL/hectare.

WINEMAKING AND AGEING

Manual harvest. Selection of the best grapes on a vibrating sorting table. Depending on the years grapes are fully **destemmed** or not prior to vatting. The maceration lasts 10 to 12 days with two pumping over operations per day.

Ageing lasts from 5 to 6 months in old oak casks or cement tanks. Slight filtration at the end.

The wine is estate bottled.

CHARACTERISTICS

Intense carmine red color. Subtle floral aromas: violet, peony and a hint of cinnamon spice. Full bodied with a fruity attack. This wine will reach its best after having spent a few years in the cellar.

Serve at a temperature of 17°C.

