



PRÉSIDENTE MARGUERITE SUBTIL

Fleurie 100% Gamay AOP (PDO) - 75 Cl

"Fine and delicate, gently and generously filling the palate"

TERROIR & SOIL

Granitic sand.

TASTING

This wine, a tribute to Marguerite Chabert, boasts a deep garnet hue flecked with purple and a powerful and complex nose of red fruit and subtler spices such as vanilla. The wine's fine and delicate body gently and generously fills the palate and then leaves behind a lingering softness.

FOOD & WINE PAIRINGS

This subtle wine will pair well with free-range chicken in a creamy sauce with morels, duck breast with foie gras, or a selection of mature cheeses.

SERVING & CELLAR-AGEING

17°C. Drink now or within 4 to 6 years.

