



## Chateau de Raousset Fleurie "Grille Midi"- 2015



The Château de Raousset was built nearly 1850 by the count of Raousset. Its was famous as far back as Napoleon III period. This one conferred many medals in honor of this wines quality. This quality is essentially linked to our soils, which do part of the most famous for each of the three presented crus. At the present time, the Château de Raousset is still the property of the founder family.

The Château de Raousset exploits 35 hectares, shared in three crus : CHIROUBLES, FLEURIE and MORGON. Most of the staff has been worked by families here for five generations.

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### TERROIR

Very homogeneous  
granitic arenas

### WINEMAKING

Manual harvest, Traditional maceration with immersed grains. Malolactic maceration after the end of alcoholic fermentation

### GRAPE VARIETY

100% Gamay

### ALCOHOL

13.5%

### SERVICE TEMPERATURE

12°C - 14°C

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### TASTING NOTES

Dark purple. Delectable nose intermixing pure fruit (red fruits) with a floral touch and slightly peppery, mineral undercurrents. Supple attack that becomes fuller and refined, closely-integrated stuffing. Remarkable balance supported by freshness. A handsome Fleurie.

### FOOD PAIRING

The best match for this wine is a withe meat or a stuffed poultry.

### AWARDS

2015: Bronze medal at the general competition Credit Agricole of Paris

