CLOS DE MEZ FLEURIE 'MADEMOISELLE M'



100% Gamay. Aromas of raspberries, cherries, plums and florals with a flinty mineral edge. Generous, vibrant fruit framed by fine, powdery tannins. Succulent, juicy, fresh and open. A wine of great clarity and purity. Long, velvety finish. Pair with appetizers like carpaccio or smoked ham, or meat or mushroom based pastas. Organic. From a vineyard in the southern part of the Fleurie appellation, bordering Morgon, Beaujolais, France. Facing South/South-East, they stand at an altitude of about 300 metres. Produced from gnarled, old goblet pruned vines with painfully low yields. The soil is decomposed sandy pink granite. The wine is made in a very handsoff way, with very little intervention. The grapes were harvested by hand. Natural yeast semi-carbonic fermentation of whole bunches in large concrete vats. Aged 9 months on the fine lees.

Growing up in Paris, Marie-Élodie Zighera would often escape the city for the calm of her grandmother's vineyards in Fleurie. By her fifteenth birthday, she knew she wanted to make her own mark on the family estate, successively passed down along the maternal line for multiple generations. In 2004, while working at Chateau de la Tour in Clos Vougeot, Marie-Élodie's vision as a vigneronne crystalized — after tasting a thrilling Morgon from the 1911 vintage, she drew inspiration from that bottle with an aim to craft structured, long-lived, and cellar-worthy Cru Beaujolais. Two years later, she took the reins of her family domaine in Fleurie, and made the decision to estate-bottle for the first time under the new name Clos de Mez, a play on her own initials. As if it were 1911, tradition carries the day here — the vineyards are farmed organically (and certified as of 2018) and Marie-Élodie's wines are made with indigenous yeasts, no temperature control, and no insulation. Only three wines are made at the estate.

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Tasting Note:

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Shelf Talker:

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