

ANNE-SOPHIE DUBOIS FLEURIE LES COCOTTES



100% Gamay. The nose is highly aromatic, featuring fresh crushed raspberries, juicy red cherries, and violets. It often carries subtle undertones of mushroom, garden herbs, and a faint "carbonic bubblegum" lift typical of its winemaking style. Medium-bodied and lively. You will find a core of ripe red fruits—cranberry, pomegranate, and wild strawberry—balanced by bright acidity and "crunchy" tannins. It offers a silky, juicy texture with a clean, mineral-tinged finish. Les Cocottes focuses on immediate pleasure. Pairs exceptionally well with lighter fare such as turkey, salads, savory soups, or simple charcuterie. Organic.

Sourced from the 20-acre estate located entirely within the Les Labourons lieu-dit in the heart of the Fleurie Cru. This site is uniquely shaped like a natural amphitheater which creates a self-contained ecosystem. The altitude is 350-450m on southwest-facing slopes. The terroir is pink granitic bedrock covered by a thin layer of shallow, sandy soil. Vinified using 100% whole-cluster grapes and semi-carbonic maceration. Produced with minimal intervention, utilizing gravity-fed systems and native yeast fermentation with very low sulfur additions at bottling. Matured for 6 months in neutral oak barrels and concrete vats.

The Anne-Sophie Dubois estate is an 20-acre property located in the Les Labourons *lieu-dit* of Fleurie, characterized by a high-altitude natural amphitheater with shallow pink granite soils. While her family, seventh-generation Champagne growers, acquired the land in 1992, the winery as it exists today began in 2006 when Anne-Sophie took over its management. She transitioned the estate to organic farming (certified in 2018) and implemented a Burgundian winemaking philosophy that favors elegance and structural precision over the region's more common industrial styles. Utilizing native yeasts, long infusions, and aging in neutral vessels, she produces precise, floral Gamay that reflects her training in the Côte d'Or and the unique, cool microclimate of her hillside vines.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

ANNE-SOPHIE DUBOIS FLEURIE LES COCOTTES

100% Gamay. Aromas of raspberry, cherry, violet, mushroom & garden herbs; medium-bodied & lively; flavors of cranberry, pomegranate & strawberry; bright acidity & crunchy tannins; silky texture with a clean, mineral-tinged finish. Organic.

Shelf Talker:

ANNE-SOPHIE DUBOIS FLEURIE 'LES COCOTTES'



100% Gamay. Aromas of crushed raspberries, cherries & violets with undertones of mushroom & garden herbs. Medium-bodied & lively. A core of cranberry, pomegranate & wild strawberry balanced by bright acidity & crunchy tannins. Silky, juicy texture with a clean, mineral-tinged finish that focuses on immediate pleasure. Pair with lighter fare such as turkey, salads, savory soups, or simple charcuterie. Organic.

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