

# Fleurie 23

"Fonfotin"

**Domaine Jonathan Pey** – Propriétaire-Viticulteur à Fleurie  
Appellation Fleurie Protégée

## ORIGINE

- Ultra-high-elevation estate vineyard in Fleurie, 1,550' altitude (470m)
- Planted in 1954, these 70+ year-old head-pruned vines struggle in the barren, low-fertility eroded pink granite soil in the lieu-dit of "Fontotin"
- High-density planting (10,400 vines/hectare) on an insanely steep 45% southeast slope
- Very rare and historic "Selection Massale" vines which most purely reflect this unique terroir and altitude

## SAVOIR FAIRE

### *Estate Owned Vineyard:*

- Organically farmed old-vine Gamay
- Zero toxic herbicides or pesticides, incorporating several biodynamic practices
- Dry farmed, hand-pruned vines "en gobelet" style, hand-harvested
- Mid-rows interplanted with mustards & rye which reduces erosion on this very severe slope & naturally adds nutrients
- 2023 harvest very low yield – only 1/ton/acre (7Hl/Ha) – 110 cases produced

### *Cellar:*

- Light touch natural handling with minimal intervention. The epitome of a "vin vivant".
- Hand-harvested into small 20kg boxes, 70% de-stemmed, 30% whole cluster
- Prevailing natural yeasts, fermented cool at 74F for 16 days with hand punch downs
- The juice was gravity-fed into inert glass spheres which perfectly captured the purity of this unique lieu-dit. Zero manipulation, zero oak, just purity of place.
- Nothing touched this wine that might interfere with the expression of its amazing terroir.

## PACKAGE

- Lighter weight post-consumer recycled glass bottle (530 grams)
- Forest Stewardship Council-certified natural cork closure (positive carbon sequestration)
- "Nude neck": I do not use 'wax' sealants, they are petroleum-based and contain toxic substances. Additionally, I do not use tin or aluminum caps due to their toxicity.
- Zero plastic packaging
- Bio-degradable recycled label & carton

## ENJOYMENT

Because this is a minimal intervention, naturally-made red wine, it may throw a harmless natural deposit. Deep ruby-red, intensely aromatic, this velvety, high-toned old-vine Gamay has a nervy backbone and cellaring potential of up to 10 years. Serve lightly chilled 54°F/14°C. Cheeses, roasted meats, anything umami.



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