

T H E  
W I N E R Y

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Flash Tasting *Maida Vale* 23.03.24  
featuring Anne-Sophie Dubois, Fleurie

If all has gone smoothly with this morning's flight into Gatwick and onward transport to Little Venice, the excellent Beaujolais grower Anne-Sophie Dubois will be with us as you read this.

**Fleurie Les Cocottes 2022, Anne-Sophie Dubois (Beaujolais/France) ORGANIC 26.99**

Anne-Sophie Dubois comes from the Champagne region, three hours north of Beaujolais. Her parents have three hectares in Sézanne, halfway between Epernay and Troyes. They had two kids, wanted to expand and bought eight hectares of vines in Fleurie, one of the ten Crus in the pretty, rolling hills of the Beaujolais. After internships at Roblet-Monnot in Volnay and various Champagne producers around Sézanne, Anne-Sophie took over the small Fleurie domaine in 2007. She started producing two Fleurie cuvées: l'Alchimiste and Clepsydre, Les Cocottes is the most recent addition to her small, perfectly-formed range. With its witty label, it is fun and vibrant. It may look like fun but the wine is still serious!



**Fleurie L'Alchimiste 2021, Anne-Sophie Dubois (Beaujolais/France) ORGANIC 27.99**

L'Alchimiste is from vines of 40 years-old or more. All Anne-Sophie's vines are in a single block on a high southwest-facing pink granite slope around her house and winery. Although not certified until 2018, she has always farmed organically and uses many biodynamic techniques. Her only issue with biodynamism is her refusal to use copper (widely used in organic viticulture), which she says is toxic and can leech into the groundwater.

Her winemaking style is very gentle and low-intervention to emphasise the purity, fragrance and elegance of the Gamay fruit. Long maceration, wild yeasts, no new oak, no filtration or fining, no pumping – just gravity. She re-introduced whole bunch fermentation into her winemaking technique in 2015.

**Fleurie Les Labourons 2021, Anne-Sophie Dubois (Beaujolais/France) ORGANIC 31.99**

Les Labourons is made from even older vines (65 years-old or more) and was originally labelled Clepsydre (named after a water clock created by the Ancient Greeks). The bottling now carries the name Les Labourons: the Lieu Dit (the vineyard name of the parcel), which is also the name of this subzone of Fleurie. Deeper, more concentrated, more complex - the embodiment of finesse. Gamay at its most exquisite.

**LUNAR CALENDAR OBSERVERS** – today is a **Fruit Day**.

Our following, full tasting will be at **The Winery Fulham** on **Wednesday 24<sup>th</sup> April**.

Join us for our Monthly Tastings  
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