



### **Anne-Sophie Dubois "Clepsydre" Fleurie**

Clepsydre, the french word for water clock, were used as time measuring instruments in ancient Egypt. This cuvée is named as such because it is the one of Anne-Sophie's wines that require the most time and patience to show the full extent of its aromatics and flavor.

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VARIETIES: 100% Gamay

CLASSIFICATION: Fleurie AOC

VINEYARDS: From southwest facing vineyards planted at at density of 10,000 vines per hectare (2.44 acres). 60+ year old vines.

VINEYARD SOILS: Granite

FARMING: Organic

WINEMAKING: 100% Destemmed. Traditional vinification in cuve at low temperatures via native yeasts.

AGING: 13 months in 228L barrels between 4-7 years of age. Bottled unfinned and unfiltered.

