



2020 Fleurie

Climat "La Madone"

Beaujolais / AOC Fleurie

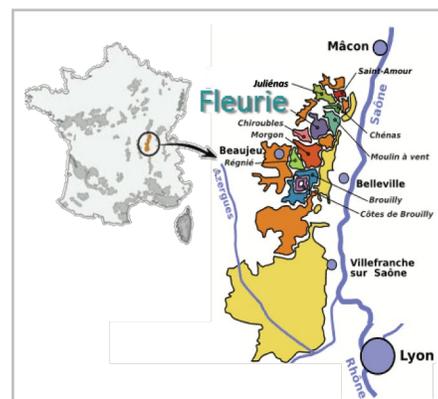


Winemaker Notes

A ruby color with purplish reflections and a nose with a deep bouquet of flowers. As always with this fresh climate the aromas are subtle and floral (peony, violet, faded rose). The richness of the 2018 vintage also gives aromas of ripped blackcurrant and blackberries. The mouth is intense, fresh and structured.

Vineyard

Located in the heart of the Beaujolais Crus, the appellation Fleurie is sheltered from the west winds by the Beaujolais mountains, facing a south-east exposure. The plots of Madone's vine spread up to the foot of the chapel of the Madonna, at an altitude of 425 m, emblem place of the Beaujolais, with a protective virgin statue on the top of a church : Chapelle of Madonna. The Fleurie is well-know for its finesse thanks to the light soil of the slopes : Fleurie is often presented as the most feminine wine of the Beaujolais region.



Grapes

100% Gamay

Winemaking

21 day-long maceration in concrete tank with 50% whole-bunches.
No fining, light filtration

Alcohol by Volume

15%

Aging Potential

To drink now, it will reach its peak around 2025.

Food Match

Serve between 15° and 16°C. Pair with beef, pork cheek with a red wine gravy. Goes well with cheese from Burgundy.