

## FLEURIE "LA MADONE"



### Beaujolais

**The vineyard:**  
 Pink granitic soil

### Gamay

**Vinification:**  
 Temperature-controlled conical oak vats  
 10 days

### AOC Village

**Ageing:**  
 100 % in vats  
 8 to 9 months

*Located at the northern edge of the Rhône department, bordering the Saône-et-Loire department, the Fleurie appellation is surrounded by Moulin-à-Vent to the north, Morgon to the south and Chiroubles to the west. Also known as "Queen of Beaujolais", Fleurie's wines are considered to be the most "feminine" of the Beaujolais appellation. Our vineyard plot lies at the foot of the historical chapel of the Madonna on the Montagne de Fleurie, after which the appellation was named. It is the one of the most reputed wines in the Beaujolais.*

### Tasting notes

The nose is floral and fruity, with scents of iris, carnation and raspberry along with a touch of nutmeg and discrete minerality. The palate is full and fleshy, fruity and precise boasting overall harmonious balance. The finish is long and flavourful with the same fruitiness as perceived on the nose.

### Food/wine pairing

To fully appreciate the full fruitiness of this Fleurie, try it as an aperitif with cold cuts. When pairing it with food, red meat is a good choice.

### Serving and cellaring

Serve at 14°C. (57°F)

This wine should be enjoyed within 5 years. However, for those who prefer more spicy wines it is possible to wait longer.