



Grapes  
100% Gamay

Region/Appellation  
Beaujolais

Alcohol by volume  
12.50%

Residual Sugar  
less than 2 g/l

pH  
3.44

Total Acidity  
5.92 g/l

Drinking Window  
2022 - 2028

Tasting Guide  
A B C D E  
Light Medium Full

Tasting note printed  
25/04/2024

# Fleurie 2021 6x75cl

## Winemaker Notes

The wines are rich and generous with lovely juicy fruit balanced with finely grained tannins and fresh acidity. A vibrant wine.

## Vineyard

This wine is a blend made from the great parcels owned within the appellation by the Château des Jacques, namely Bel Air, Grille-Midi and Cercillon. They are located at an altitude above 300 m on a winding place. The pink granite varies from one vineyard parcel to another (depth and alteration), lending the wine complexity.

## Winemaking

Picked and sorted by hand, then often de-stemmed, the grapes macerate slowly over the course of three or four weeks. Both pigeage and pumping over take place at different stages of the fermentation according to the vintage profile. The wines are aged for 10 months in concrete tanks and in oak barrels, in our historic cellar dating back to the XVIIth century. The oak used to make the barrels comes from the forests of Allier, Limousin and Nivernais.

## Food match

Grilled and Roasted Red Meats

Perfect as an aperitif, with tomato based pasta dishes or tender veal. Can be served slightly chilled in the summer.

