



#### Grapes

100% Gamay

#### Region/Appellation

Beaujolais

#### Alcohol by volume

14.5%

#### Residual Sugar

less than 2 g/l

#### pH

3.67

#### Total Acidity

5.2 g/l

#### Drinking Window

2025 - 2028

#### Tasting Guide

A B C D E  
Light Medium Full

#### Tasting note printed

29/12/2025

# Fleurie 2022 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

One of the 10 Crus of Beaujolais situated between Villefranche-sur-Saône and Mâcon. Louis Jadot source from specific parcels to make a blend at their Château des Jacques estate.

## Winemaking

Picked and sorted 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

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

