



Grapes
100% Gamay

Region/Appellation
Beaujolais

Alcohol by volume
13.50%

Residual Sugar
1.2 g/l

pH
3.48

Total Acidity
5.05 g/l

Drinking Window
2023 - 2025

Tasting Guide
A B C D E
Light Medium Full

Tasting note printed
20/04/2024

Fleurie 'Poncereau' 2019

Winemaker Notes

Fleurie is surely the most popular Beaujolais Cru and this wine shows why with its seductive, drinkable style. Full of succulent ripe raspberry and cherry fruit, this is supple, silky and fresh. Some time in oak has enhanced the complexity and structure.

Vineyard

Fleurie is one of the 10 crus of Beaujolais. This appellation extends over around 800 hectares on schist and granite soil. The parcels of vines are situated near the village of Poncié, on the north and west hills with the best soil that Gamay can dream of. It is, in effect, principally composed of granite with a very fine surface and which appears to have a salmon colour.

Winemaking

Hand-harvested grapes were lightly pressed and fermented in barrels from our own cooperage. A third of these barrels are new. The wine is then aged for around 15 months on its lees before going into bottle.

Vintage

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

Food match

Grilled and Roasted Red Meats

Perfect with pâté, charcuterie and lots of crusty French bread.

