



#### Grapes

100% Gamay

#### Region/Appellation

Beaujolais

#### Alcohol by volume

13.5%

#### Residual Sugar

less than 2 g/l

#### Drinking Window

2025 - 2027

#### Tasting Guide



#### Tasting note printed

31/07/2025

# Fleurie 'Poncereau' 2022

## 6x75cl

### 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

Winter 2021-2022 alternated between mild periods and colder temperatures, such as those we experienced right at the start of the new year. It was more or less dry. The wines are deeply coloured, without being as inky as those of 2018 or 2020. This is a sign that we managed the levels of hydric stress well. The grapes had good levels of ripeness, but, like the whites, the reds are not excessive. The modest levels of acidity throws emphasis onto the silky texture of the tannins. There is good density of fruit in this vintage, and the noses also suggest intense levels of fruit. The maturation period should allow these wines to retain their freshness.

### Food match

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

