

TERROIRS ET TALENTS

Grapes

100% Gamay

Region/Appellation

Beaujolais

Alcohol by volume

13.50%

Residual Sugar

1.6 g/l

pH

3.55

Total Acidity

5.33 g/l

Drinking Window

2024 - 2025

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

24/04/2024

Jules du Souzy Fleurie 2019 12 x Half Bottles 12x37.5cl

Winemaker Notes

An elegant Fleurie where mineral notes complement ripe fruit and spicy nuances. Inimitable finesse and a persistent finish with well balanced tannin and acidity. Velvety, elegant and floral.

Vineyard

Grapes come from the slopes below the Chapelle de la Madone where soil is granitic with large crystals and areas of sand.

Winemaking

Grapes are harvested Hand and loaded into the fermentation tank in whole bunches. Maceration lasts 10 to 12 days to give extra colour and body.

Vintage

2019 was a 'mixed bag' vintage with an overall loss of 25% in Beaujolais against full crop volumes. Beaujolais, Beaujolais-Villages and Moulin à Vent suffered from widespread frost in April. This was followed by bad flowering due to June's record temperature variation from 3 to 42°C. On 18th of August southern Beaujolais was hit by a hail storm, causing up to 50% loss of crop – Beaujolais-Villages/ Coteaux Bourguignonnes appellations were affected the most. August was also wet, but dry and fresh conditions in September allowed the grapes to slowly ripen. Harvest began on 9th September.

Food match

Grilled and Roasted Red Meats

Beautiful with an Asian duck salad

