

# TERROIRS ET TALENTS

## Grapes

100% Gamay

## Region/Appellation

Beaujolais

## Alcohol by volume

13%

## Residual Sugar

0.5 g/l

## pH

3.48

## Total Acidity

5.31 g/l

## Drinking Window

2025 - 2030

## Tasting Guide

A B C D E  
Light Medium Full

## Tasting note printed

13/12/2025

# Fleurie 2022 6x75cl

## 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

The 2022 Beaujolais vintage was small but excellent. The growing season started with a relatively dry and chilly winter, featuring some icy lows. April brought harsh winter frosts, but most of the buds managed to survive unscathed. May had unusually warm, dry weather, leading to a successful flowering and fruit set. June brought violent storms, but considering the dry conditions of the previous month, it was not entirely unwelcome. However, the storms in June brought hail, causing some damage. The summer began with fiercely hot and dry weather, with virtually no rain until the harvest. While the hot, dry summer had its advantages, drought became an issue, leading to reduced yields as the vines struggled in the drought-like conditions.

## Food match

Beautiful with an Asian duck salad

