





# Burgundy, Cave de Fleurie, AOC Moulin-à-Vent, Rouge

AOC Moulin-à-Vent, Beaujolais, France

1927 It was on this date that the winegrowers of Fleurie got together to sell their first Beaujolais grapes. Since then, successive families have pursued their commitment to the Cave de Fleurie: the elders have built and developed the image of our winery, with strong, important personalities who have left their mark and helped the whole Beaujolais region to progress. Marguerite Chabert, President from 1946 to 1984, was one of them.

#### **PRESENTATION**

The Cave de Fleurie has 280 members.

It cultivates 300 Ha in 13 Appellations (Fleurie, Moulin à Vent, Chiroubles, Chénas, Juliénas, St Amour, Régnié, Morgon, Brouilly, Bourgogne Blanc, Beaujolais Blanc, Beaujolais and Beaujolais-Villages)

It is the leading producer of the Fleurie Appellation d'Origine Contrôlée.

#### **TFRROIR**

Shallow granitic soils, rich in manganese.

## WINEMAKING

At the end of maceration, the fermented grapes are gently conveyed to the presses on a conveyor belt system.

#### AGEING

Each cuvée is aged in vats to preserve the fruit potential and freshness of future wines; the most structured cuvées spend several months on lees, in oak barrels or in foudres

#### VARIETAL

Gamay 100%

#### GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

# SERVING

16°C/61°F

# AGEING POTENTIAL

3 to 5 years

## **TASTING**

The beautiful garnet-red color of this wine with its purplish hues suggests a great success. The intense red fruit character of the nose blends with more subtle, slightly spicy notes. The palate is supple and greedy, giving way to powerful, velvety tannins.

#### **FOOD PAIRINGS**

A perfect accompaniment to a plate of charcuterie or a Saint-Marcellin cheese.

