





Burgundy, Cave de Fleurie, AOC Juliénas, Rouge

AOC Juliénas, 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.

TERROIR

Schist and granite, with clay seams.

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

Intense purple hue on a deep ruby background. An expressive nose with notes of red fruit: raspberry, blackcurrant, redcurrant, strawberry and cherry.

On the palate, the attack is round and the tannins are still firm on the finish, revealing good ageing potential.

FOOD PAIRINGS

Duck aiguillettes, grilled beef, coq au vin, charcuterie.

