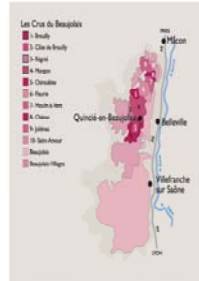




BEAUJOLAIS



FLEURIE LA CERISAIE

Surface: 800 hectares
Location: Fleurie
Appellation: Fleurie
Soil: Large granite crystals.
Grape variety: gamay
Harvest: by hand
Wine making: semi-carbonic
Ageing: in tank



History

In the northern part of the Beaujolais, on the granitic soil of the slopes surrounding Fleurie, the vineyards of Fleurie produce the most feminine of all the Beaujolais wines, also known as the “Queen of Beaujolais”. According to the local tradition this is due to the influence of the Virgin of Fleurie who watches over the vines from the hilltop where she stands...



Terroir

The northern part of the Beaujolais region, ranged over the lower slopes of the granitic hills which border it to the west, produces the ten famous “Crus du Beaujolais” (from the lightest to the most tannic): Chiroubles, Brouilly, Saint Amour, Régnié, Côte de Brouilly, Fleurie, Juliéna, Chénas, Morgon and Moulin à Vent.

They represent a quarter of its production, and are the region’s finest wines. They are produced solely from the Gamay grape and have “Appellation Contrôlée” status.

The Beaujolais winemaking is unique and combines ancestral methods with modern techniques, combining a traditional fermentation and a semi-carbonic maceration. This results in the characteristic and very appealing red fruit and floral aromas, and an exceptional soft and juicy fruitiness on the palate.



Wine

- Color: A fine, deep color.
- Nose: A fresh and floral aroma of rose, iris, violet and peony.
- Mouth: It is an extremely fruity wine of great delicacy with a silky texture that subtly overlies its full round structure. This is an elegant and powerful wine.



To be served with

Ready to drink but can be kept 3 to 4 years. Serve with roast lamb, rabbit, poultry, cheeses and the traditional Fleurie "andouillette".

Serve it between 16 and 18°C.