



FLEURIE 2009 “Les Roches” Grande Exception Monternot

Age of the vines: 35 years on average
Surface area: 1.11 hectares
Location: Fleurie
Yield: 50 hl / hectare
Appellation: Fleurie “Les Roches”
Soil type: sandy pink granite and quartz
Varietal: Gamay
Harvesting: by hand on 5 September 2007
Vine density: 10,000 vines / ha, trellised
Vinification: Fermentation lasted 13 days
Ageing: 80% in oak barrels, 20% in stainless steel
 4,130 bottles



History

Located just beneath the Chapel of the Black Virgin, the vines of Fleurie take root in the slightest crack in the rock. It is from here that they draw their substance to develop aromas that will win over wine lovers. Fleurie is considered to be the most feminine of the Beaujolais crus. It is the 3rd largest Beaujolais cru after Brouilly and Morgon.



Terroir

Backed by a chain of hills, with south-eastern and north-western exposure, the vineyards of Fleurie are cultivated at an altitude of between 220 and 430 metres. The soil is composed of shallow, very poor granitic sand around the Chapel of the Black Virgin. Toward the east, the soil becomes deeper and shows traces of clay.



Wine

Visual: light ruby in colour
Nose: very elegant with notes of red berries and forest undergrowth.
Palate: Straightforward at first with a discrete touch of oak lending notes of toast that open up to flavours of ripe black fruit and violets. Soft, supple structure with silky tannins.



Food and wine pairing

Fleurie is the perfect match for chitterling sausage in mustard sauce. Serve chilled, between 13 and 15°C.

Fleurie is best appreciated in its youth. However, it may be cellared for 2 to 5 years.