

FLEURIE

La Cadole

Grape variety : Black Gamay with white juice.

Soil geology : Pink granitic soil, shallow, gently sloping slopes exposed east, sandy soil.

Age of vines : 60 years

Cultivation : reasoned

Vinification : Hand picked, entirely vinified on the estate. Beaujolais vinification with entire bunch using semi-carbonic maceration at 32/34 °C, vatting from 8 to 12 days with punching of the cap the last days.

Tasting notes : Deep ruby/purple colour, very fine nose on violet and peony with notes of blackcurrant /blackberry fruits and spices. The palate is very silky with fine and elegant tannins; Fleurie is said to be the most feminine of the crus (the queen), very velvety and suave.

Gastronomy : Cold meats and white meats. Serve at 12/14°C

Cellar : 5 to 10 years

