CHÂTEAU DES JACQUES

FLEURIE



Color / Grapes
Red/Gamay

Region
Beaujolais

Appellation
Fleurie

Features
This cru is often considered "the Queen of Beaujolais" for the finesse of its wines. Fleurie takes its name from "Florius" , the name of a distinguished legionary to whom Julius Caesar granted land in this area. This cuvée is the result of a blend of three terroirs, all located in the south of Fleurie: Bel Air, Grille-Midi, and Cercillon. Our Fleurie grows on granite soils of variable depth and weathering degree. Areas at elevations of up to 300 meters are particularly exposed to wind.

Vinification
Picked up by hand in small baskets, then sorted, the grapes macerate slowly during three to four weeks. Punching down and pump-overs punctuate the fermentation, depending on the nature of the vintage.

Winemaking and bottling
The wines are aged for 10 months, partly in concrete tanks and partly in oak barrels, in our old 17th-century cellar. The oak comes from the forests of Nivernais, Limousin, and Allier.

Tasting / Food pairing
The wines produced are rich, delicate, and silky. Intense floral and red-fruit aromas, combined with precise acidity, give these wines a wonderfully expressive and generous character.

Preservation
Two to three years are needed for this wine to begin revealing itself. Its aging potential is several decades.