



FLEURIE

2023

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Fleurie

Features

This wine is a blend made from the great parcels owned within the appellation by the Château des Jacques, namely Bel Air, Grille-Midi and Cercillon. They are located at an altitude above 300 m on a winding place. The pink granite varies from one vineyard parcel to another (depth and alteration), lending the wine complexity.

Vinification

Picked and sorted by hand, then often de-stemmed, the grapes macerate slowly over the course of three or four weeks. Both pigeage and pumping over take place at different stages of the fermentation according to the vintage profile.

Winemaking and bottling

The wines are aged for 10 months in concrete tanks and in oak barrels, in our historic cellar dating back to the XVIIth century. The oak used to make the barrels comes from the forests of Allier, Limousin and Nivernais.

Vintage

2023 Vintage is one of these "unexpected" great vintages : between its slow and quite challenging beginnings in spring, through a summer of successive heat waves, alternating with rainstorms and cooler days, it delivers now wines of an incredible balance between aromatic ripeness and elegant freshness.

Tasting / Food pairing

With a beautiful deep cherry colour, red fruits flesh and flowers aromas, this Fleurie is rich, delicate and smooth. It is a very lush and voluptuous wine.

Preservation

This wine needs two to three years to reach its harmony, and can then age comfortably for several decades.

