





ELEGANT AND FLAVOURFUL RED WINE

Fleurie

TASTING NOTES

Visual: Deep red-ruby colour.

Nose: Intense appealing bouquet with red fruits aromas alongside soft spices and

notes of liquorice.

Palate: Dense with silky tannins.

WINE AND FOOD PAIRING

To accompany dishes such as charcuterie, roasted lamb, roasted poultry, vegetable stir-fry and rice.

For family occasions we typically serve it with "andouillette à la beaujolaise".

Serving temperature: 16-18°C.

WINEMAKING AND MATURING

Grape variety: Gamay.

Vinification: Semi-carbonic winemaking (Beaujolais method).

Maturing: In stainless steel tanks in order to capture the aromatic freshness.

THE TERROIR

Fleurie A.O.C. is located in the heart of the Beaujolais Crus. The area's vineyards sit on the western side of the Beaujolais hills, on south and southeast facing slopes overlooking the Saone River valley. The soil is almost exclusively made up of granite, a pinkish-coloured stone which is unique to this part of the Beaujolais.

DID YOU KNOW?

Fleurie is sometimes referred to as "The Queen of Beaujolais". Its name, meaning "flowered", has nothing to do with the luxurious flora of the region. An old Roman legend tells the story of a legionnaire called Fleurus, who settled in the area. However, the wines of this appellation are often described as the most feminine and floral of the region.



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The legendary little knight character that appears on our bottles and on all our branding truly captures the essence of La Burgondie. Courageous, confident and loyal. We are a forward-thinking, like-minded group of individuals who are fiercely proud of our Burgundian roots, our beautiful region and our wines. Passion, solidarity and centuries of expertise has brought us together in a collective effort to bring you the best that our beautiful region has to offer. Our wines, produced using environmentally friendly farming methods, are evocative of our hard-working co-operative-winemaker families who give their all, and have done so for generations. It's our way of life in a glass.

Crus du Beaujolais