

Beaujolais  
Cru



#### Origin

Beaujolais, France

#### Grape variety

Gamay

#### Age of the vines

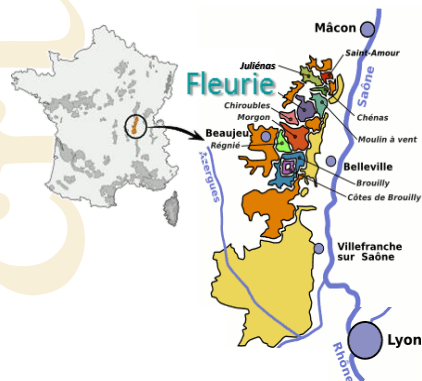
50 years

#### Soil

Granitic in shallow arenas,  
Head south, south west.

#### Wine-Making

21 day-long maceration in concrete tank  
with 50% whole-bunches.  
No fining, light filtration..



# TRENEL

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## OUR REMARKABLE CLIMATS

### FLEURIE

#### LA MADONE

#### Situation

Located in the heart of the Beaujolais Crus, the appellation Fleurie is sheltered from the west winds by the Beaujolais mountains, facing a south-east exposure. The plots of Madone's vine spread up to the foot of the chapel of the Madonna, at an altitude of 425 m, emblem place of the Beaujolais, with a protective virgin statue on the top of a church : Chapelle of Madonna. The Fleurie is well-know for its finesse thanks to the light soil of the slopes : Fleurie is often presented as the most feminine wine of the Beaujolais region.

#### Tasting

A ruby color with purplish reflections and a nose with a deep bouquet of flowers. As always with this fresh climate the aromas are subtle and floral (peony, violet, faded rose). The richness of the 2018 vintage also gives aromas of ripped blackcurrant and blackberries. The mouth is intense, fresh and structured.

#### How to drink and serve

Serve between 15° and 16°C, to be paired with beef, dish in sauce (pork cheek with a red wine gravy)  
Goes well with cheese from Burgundy.  
To drink as from 2020, it will reach its peak around 2025.

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