



TRENEL

BENE FACIT ID QUOD BENE AMAT

CLIMAT D'EXCEPTION

FLEURIE

LA MADONE

**Appellation:**

AOP
Fleurie

Grape Variety:

Gamay noir
à jus blanc

Located in the heart of the Beaujolais Crus, the Fleurie AOP is sheltered from the westerly winds by the Beaujolais hills and enjoys a south-easterly exposure. It extends right up to the foot of the Chapelle de la Madone, sitting at 425 m altitude, an iconic Beaujolais landmark surmounted by a protective statue of the Virgin Mary.

The hillsides' light terrain results in wines of remarkable finesse: Fleurie is often described as the finest of the Beaujolais Crus.

Soil:

Shallow granitic sand.
South, south-west facing.

1 hectare of vines in a single plot. Average age of vines: 50 years.

Vinification:

21-day vatting period with 50% of the grapes in whole bunches. Aged for 10 months. 90% in concrete tank, 10% in French oak barrels previously used for one fill. No fining. Light filtration.

Tasting notes:

Appearance: Ruby hue with mauve tints.

Nose: As always with this cooler *Climat*, the aromas are subtle and floral (peonies, violets, wilted roses, etc.) yet fruity too, with hints of blackcurrants and blackberries.

Palate: The wine is intense, elegant and fresh on entry, then reveals a lovely structure, making it well suited to cellar-ageing.

Serving suggestion:

Serve between 13-15°C. Ageing potential of 5 to 10 years.

Food pairing suggestions: Herb-crusted rack of veal, jus and new vegetables, Beef carpaccio, capers, parmesan and arugula, Traditional Basque Piperade.

