



TRENEL

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VIN DU BEAUJOLAIS

FLEURIE

Appellation:

AOP Fleurie

Grape variety:

Gamay noir à jus blanc

The name of the Fleurie AOP, located in the heart of the Beaujolais Crus, is not a reference to the region's floral vegetation but to a Roman legionary called Fleurus. However, its wines are often described as the finest in the Beaujolais. They boast a fleshy, silky texture and aromas of violets, roses and irises, all of which come from the sandy soils derived from the pink granite in which the vines grow.

Soil:

Pink granite sands and more alluvial silty-clay areas.
South-West / South exposure.

Vinification:

Grapes partially destemmed. Maceration for 15 to 18 days. Aged in stainless steel vats and 5% in barrels for 6 to 8 months.
No fining but a light filtration.

Tasting notes:

Appearance: Deep ruby almost purple hue.

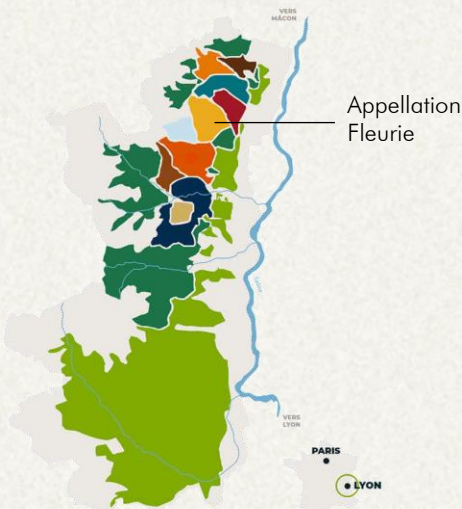
Nose: A bouquet of violets, peonies and cherry aromas with spicy notes of pepper, liquorice and leather.

Palate: Soft and well-balanced with a lovely roundness. Very fruity, its aromas endow it with superb length. Elegant tannins. All in all, a deliciously fresh and lively wine.

Service :

Serve between 15-16°C. Ageing potential of 5 to 7 years.

Food wine pairing: Enjoy with a brioche sausage roll, seared and crusted marbled beef, or a barbecued Morteau sausage.



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