



TRENEL  
BENE FACIT ID QUOD BENE AMAT



## FLEURIE

### Situation

“Fleurie” A.O.C. is located in the middle of the Beaujolais Crus. 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. They are smooth on the palate and develop aromas of violet, rose and iris, given by the pink granite soil the vines grow in.

Trénel’s Fleurie is produced one climat : “La Madone”. The pink granite of this parcel bring fineness and delicacy to the wine.

### Tasting

This wine presents a deep consistent red with beautiful purple tints. Its nose is powerful, mingling violet and peony with cherry and spicy notes of pepper, liquorice and leather.

It’s very smooth and balanced on the palate. Its fruity aromas give it a powerful length but still with freshness.

### How to drink and serve

Serve at 15° to 16°C on a grilled prime rib of beef, a smoked sausage from Morteau or lamb with garlic cream.

Drink within 4 to 6 years.

### Origin

Beaujolais, France

### Grape variety

Gamay

### Age of the vines

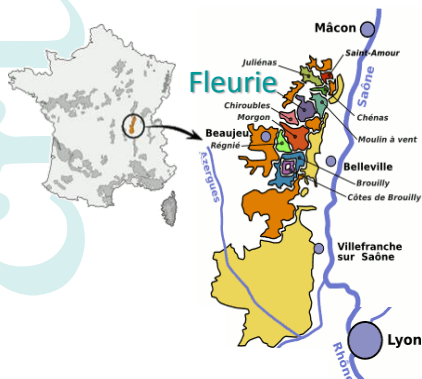
45 years in average

### Soil

Pink granite

### Wine-making

Maceration of whole bunches during 8 days followed by pressing and maturing in tanks for 6 months. Unfined and lightly filtered before bottling.



Jancis Robinson 16,5  
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