



Fleurie 'Poncereau' 2020

Winemaker Notes

Fleurie is surely the most popular Beaujolais Cru and this wine shows why with its seductive, drinkable style. Full of succulent ripe raspberry and cherry fruit, this is supple, silky and fresh. Some time in oak has enhanced the complexity and structure.

Vineyard

Fleurie is one of the 10 crus of Beaujolais. This appellation extends over around 800 hectares on schist and granite soil. The parcels of vines are situated near the village of Poncié, on the north and west hills with the best soil that Gamay can dream of. It is, in effect, principally composed of granite with a very fine surface and which appears to have a salmon colour.

Winemaking

Hand-harvested grapes were lightly pressed and fermented in barrels from our own cooperage. A third of these barrels are new. The wine is then aged for around 15 months on its lees before going into bottle.

Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

Food match

Grilled and Roasted Red Meats

Perfect with pâté, charcuterie and lots of crusty French bread.



Grapes

100% Gamay

Region/Appellation

Beaujolais

Alcohol by volume

13.50%

Residual Sugar

0.9 g/l

pH

3.5

Total Acidity

5.52 g/l

Drinking Window

2023 - 2025

Tasting Guide



Tasting note printed

24/02/2025