

MARY TAYLOR WINE

THINK OUTSIDE THE GRAPE

FLEURIE 2023

Fleurie, one of the cru Beaujolais is well-known for pink granite soil which imparts an elegant perfume to the wine. Hand harvesting, biodiversity in the vineyards with rows of forest lining the plots, whole clusters, natural yeasts and ageing in gentle cement vats leads to a fresh wine with sappy tannins.

Vins du Beaujolais

2023

Fleurie

appellation d'origine contrôlée

Mis en bouteille par *Marine Descombe*

Saint-Étienne-des-Oullières

Beaujolais

Produit de France

750 ml

13% Alc./Vol

100% Gamay

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FLEURIE RED WINE
MISE EN BOUTEILLE À F-69460 SAINT-ÉTIENNE-DES-OULLIÈRES PAR MARINE DESCOMBE
750 ML / 13% ALC BY VOL. / PRODUCT OF FRANCE / CONTAINS SULPHITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



IMPORTED BY MARY TAYLOR WINE, NEW HAVEN, CT

RED WINE

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A Mary Taylor Selection

CA CRV



TERROIR

Soil : Pink granite that can be seen from a depth of 30 to 40 cm.
Climate : Temperate climate with a favourable sunlight, but with high variations due to conflicts between ocean, continental and Mediterranean influences.
Grapes : 100% Gamay.

VINIFICATION

Hand harvesting with a strict sorting both in the vineyard and the cellar. Whole clusters. Alcoholic fermentation in concrete tank activated with natural yeasts. Maceration for 11 days. Ageing in concrete tanks for 18 months.

TASTING NOTES

COLOUR : Shining raspberry colour.

NOSE : Elegant aromas of lilac, violet and gooseberry.

PALATE : Nice body. Supple and silky in the mouth.

FOOD MATCHES : Lamb leg, poultry and white meat, cheese.

SERVICE TEMPERATURE : 14 - 16° C