

MAISON A.GOICHOT

FLEURIE

Grape variety: Gamay Noir
Servicing temperature: 14 à 16 °C
Ageing: 3-5 ans

Plot

Fleurie can also be referred to as "Fleurie cru du Beaujolais." It is produced in the Beaujolais vineyard area"?located in eastern France"?specifically within the "Crus du Beaujolais" wine region.

Vinification / Aging

The grapes are destemmed and vinified in vats for approximately 4 weeks, revealing the full richness of their aromas. Following the draining of the vats, both alcoholic and malolactic fermentations take place entirely in stainless steel tanks, where the wine is then aged for 12 months prior to bottling.

Tasting

Initially displaying a beautiful purplish-red hue"?characteristic of its granitic soil"?our Fleurie takes on carmine and ruby "?"?tones as it matures.
Its aromas are delicate: starting with floral notes such as violet, peony, or iris, followed by hints of small red fruits, like raspberry.
The attack is clean and gentle, with subtle acidity and exceptionally refined tannins.

Food and wine pairing

White meat, poultry, leg of lamb, andouillette (tripe sausage) à la beaujolaise. Sausages baked in brioche, *bouchées à la reine* (puff pastry vol-au-vents), eggs en meurette (poached in red wine sauce), chicken liver pie.

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