



Château de Corcelles

L'ÂME DU BEAUJOLAIS



Fleurie 2022
100% gamay



VINTAGE 2022 : This year, the harvest began on August 22. The summer heat wave and drought favored the early ripening of the berries as well as their concentration. The rains at the end of August then came to regulate these maturities, thus promising ripe, juicy and very healthy berries. This sunny vintage looks like 2020 with good maturities, which promises elegant and rich, concentrated and fruity wines.

TERROIR : The Fleurie vines are between 30-70 years old. The plots of granite soil are located in the south-east and north of the town of Fleurie, near the Moulin à Vent appellation and its famous Rochegrès terroir.

VINIFICATION AND AGEING : 150 grape-pickers carefully select the grapes, before sorting them again in the skip. Vinification is done in our ultra-modern facility using traditional Beaujolais methods. Maceration lasts 15 to 20 days, including twice daily pump-over or remontage, followed by stainless steel tank ageing before bottling in early summer.

TASTING : The color is bright, red with purple reflections, and the nose is fruity and floral with beautiful airy elegance. On the palate, the attack is soft and round. Aromas of flowers and red fruit harmonize with a hint of zest.

FOOD AND WINE PAIRING : This wine is a perfect pair for white meat or dishes like leg of lamb.

ALCOHOL DEGREE : 13,5°

