



Château de Corcelles

L'ÂME DU BEAUJOLAIS

Fleurie Poncié 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 : Poncié is a remarkable place: the old vines of Gamay Noir are hung on hillsides where the pink granite rocks rich in mica and quartz emerge.

VINIFICATION AND AGEING : 150 grape pickers pick the grapes by selecting them, they are sorted again before being pressed. The harvest took place very early, on 24 and 25 August. Thanks to an optimal sanitary state, we were able to carry out a gentle extraction during prolonged macerations, in order to sublimate the floral purity of the wine.

TASTING : On the nose, mineral and undergrowth notes fade on black fruits. On the palate, the attack is frank and elegant. A cellar wine of character.

FOOD AND WINE PAIRING : It pairs deliciously with meat dishes.

ALCOHOL DEGREE : 13°

