



Château de Corcelles

L'ÂME DU BEAUJOLAIS

Fleurie 2024

100% gamay



VINTAGE 2024: Beaujolais enjoyed a favorable spring, with a sunny April that encouraged early budburst, followed by regular rainfall in May and June that naturally hydrated the soils. Flowering began slightly ahead of schedule, a sign of the vines' vigor. After a humid start to July, conditions quickly turned ideal: warm days without excess and cool nights — a perfect climate for grape ripening.

The result ? A modest harvest in volume, but remarkable quality: healthy, ripe, and well-balanced berries. Our harvesters worked in excellent conditions, and it was likely the superb month of August that allowed the grapes to reach full maturity and ensured a promising vintage.

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: 80 grape-pickers pick the grapes, selecting them carefully. They are then sorted again in the skip. Vinification is done in our ultra-modern facility, according to the traditional methods of the Beaujolais.

TASTING: The Fleurie 2024 from Château de Corcelles stands out with its intense red color and purplish highlights. Its elegant nose reveals aromas of red fruits and delicate flowers. On the palate, the attack is smooth and silky, revealing a beautiful harmony between fruity and floral notes, enhanced by a touch of freshness. This wine charms with its balance and finesse.

FOOD AND WINE PAIRING: This wine is an excellent choice to accompany meat dishes or mature cheeses

ALCOHOL DEGREE: 13 °

