



Château de Corcelles

L'ÂME DU BEAUJOLAIS

Fleurie Poncié 2023

100% gamay



VINTAGE 2023: This year, the grape harvest began on September 4th. The summer was marked by variable weather, alternating between rainy episodes, cooler periods, and heatwaves. Despite the challenges posed by the intense heat, we were able to adapt in order to harvest grapes of fine quality, despite the water shortage. The cooler nights helped preserve the delicate aromas, giving the wines a fruity character and remarkable elegance. Ultimately, the 2023 vintage stands out for its fresh, balanced, and highly refined 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: 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. For this single plot cuvée, part of the ageing is carried out in demi-muids for 12 months

TASTING: The color is intense and deep, indicating fine concentration. The nose reveals notes of black fruits, enhanced by elegant minerality that adds complexity and a delicate nuance suggesting a beautiful evolution. On the palate, the wine is rich and velvety, with integrated tannins. The black fruit aromas are confirmed, supported by refined minerality that provides great length. This wine can still be waited for a few more years to fully express its complexity

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

ALCHOL DEGREE: 12.5 °

