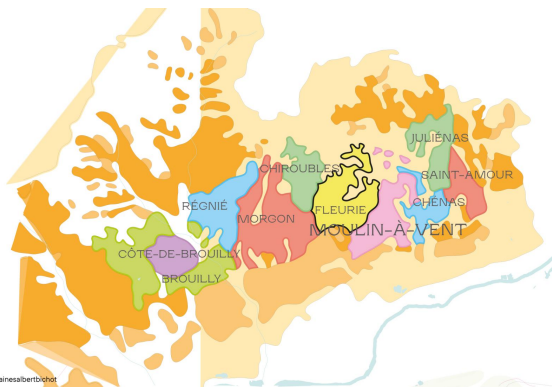


FLEURIE "LA MADONE" MAISON ALBERT BICHOT



LOCATION
Beaujolais

VARIETAL
Gamay

TERROIR
Pink granitic soil containing piedmont alluvium



PRESENTATION

Located at the northern extremity of the Rhône department, on the border with that of Saône-et-Loire, the Fleurie Cru is bordered by that of Moulin-à-Vent to the north, Morgon to the south and Chiroubles to the west. Fleurie has been called the "Queen of the Beaujolais" and its wines are considered to be the most "delicate" of all the Crus. The plot is planted on the hill of Fleurie, at the foot of the historic Chapel of the Madonna, which gave this Climat its name. It is considered to be one of the most celebrated of all the Beaujolais wines.

WINEMAKING/AGEING

Fermenting maceration in thermoregulated open vats for 9 to 12 days. Aging in stainless steel vats for 8 to 9 months.

TASTING

The elegant nose is both floral (iris, carnation) and fruity (strawberry, raspberry) with a slight note of nutmeg and a discrete hint of minerality. The palate is full bodied and fleshy, with slightly tangy fruit and perfect balance. The finish is long and intensely fragrant.

SERVING

Serve at 14-15°C (57-59°F).
To taste young on the fruit or to keep 3 to 5 years and more.

FOOD PAIRINGS

Charcuterie board
Grilled or roasted meats and poultry
Medium cheeses

QUOTES

James Suckling: 89/100 (2021)
Wine Enthusiast: 92/100 (2020)
Wine Spectator: 90/100 (2019)

