

DOMAINE DE BEL-AIR Fleurie 'Les Granits Roses' 2021

Provenance:

Beaujolais Fleurie

02

Grape Variety:

100% Gamay

13

04

Pairing:

Osso-bucco, blanquette de veau or goats cheese

Serving:

Temperature: 16°C





Vineyard Cultivation:

Domaine de Bel-Air, owned and operated by Jean-Marc Lafont is producing Beaujolais wines of great finesse. It is indeed Jean-Marc's exemplary work in his very well-located vineyards that is the key to these magnificent wines. The Fleurie "Granits Roses" is from a vineyard located on a slope with pink granite soil. The vines are on average 40 years old.



Vinification:

Harvested by hand with a first selection made in the vineyard. The grapes are then sorted a second time to further eliminate damaged berries and grapes that are not ripe enough. Finally, these select grapes are put into an open vat to undergo alcoholic fermentation. When the process is finished, the remaining grapes are pressed in a pneumatic press and the wine is matured in a stainless steel vat for eight months before bottling.







Tasting Notes:

Plenty of strawberry and raspberry fruit plus some floral aromas (lilies!) give this Fleurie a lot of charm. On the palate it is quite sleek and drier than the nose suggests, the tannic core quite firm, but only obvious at the long clean finish. Sustainable. Drink or hold.90pts - James Suckling.



Soil Type:

Pink granite



Method:

High Environmental Value, Organic



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