

La Reine de l'Arenite, Fleurie La Madone, 2020

Pretty, floral, elegant and aromatic. Spot on Fleurie!

UFPB865	Beaujolais France	Maconnais, France
Red	13.5%	Cork
100% Gamay		

HOW IT'S MADE

La Reine de l'Arenite, meaning 'Queen of the Arenite' refers to the terroir of pinky, crumbly sandstone of the La Madone vineyards, rated as one of the best vineyards in Fleurie. At up to 450m altitude and with soils still untouched by phylloxera, goblet trained vines on the east and south east facing vineyards lie below the Chapel of the Madonna at the top of the hill. Gamay Noir vines range from 40 to 90 years of age. Grapes are hand-picked and whole-berry fermented for 8-10 days (traditional maceration carbonique) followed by a further 2 or 3 days on the skins to assist with aromas. No use of cultured yeasts. Pressed after an 8-10 day cuvaison. First press wine was returned to vat and left for 8 months before bottling.

TASTING NOTE

Very pretty indeed, a heady perfume of freshly picked irises and peonies drifts above the crushed berry fruit nose. Ripe tannins and fresh acidity support a palate of Morello cherries, strawberries with wonderful savory finish.

Case / Bottle Size	12 x 750 mL
Bottle Barcode	3430560009187
Case Weight	N/A
Case Barcode	N/A
Capsule Type	Polylaminate
Pallet Details	70 cases per pallet / 5 layers



FOOD MATCH

In winter, match with a roast leg of lamb. During the summer, chill lightly and serve with roasted or barbecued chicken or pork.

AWARDS

ALLERGENS

Contains sulfites and no other allergens