

**DOMAINE
ANDRE
COLONGE**
& FILS



HEDONISTES
DEPUIS 1789

Fleurie « Tradition » 2021

The "prettiest" of the Beaujolais crus

SPECIFICS

Age of vines: 55 years average
Soil: granite
Harvest: 100% manual
ABV: 14 % vol.

Exposure: South-East
Grape: 100% Gamay Noir à Jus Blanc
Yield: 47 Hl / Ha
Density: 9 000 vines / Ha



WINEMAKING

Semi-carbonic maceration of whole bunches.
The five Cuvées make-up this blend from a prized plot named « Les Grands Vières » where old vines of Gamay burrow their roots deep into the pink granitic soil.
Each Cuvée follows a process according to its own terroir and age to obtain the best blend.
The maceration takes an average time of 10 to 15 days.
Aging: 6 to 8 months in stainless steel and cement tanks.

TASTING NOTES

Intense and deep ruby color, with beautiful purple hues.
The nose reveals a beautiful power, giving this wine a very sunny character. The delicacy and freshness of Gamay brings all the elegance and the finesse to this wine: spicy floral notes like iris, violets, and small red fruits. The notes of liquorice complete this complex aromatic palette.
The palate is dense from the start, always accompanied by this freshness with a note of crunchy cherry and sweet spices. The tannins are powerful and silken at the same time, confirming the good aging potential of this cuvée.
The finish is slightly peppery, leaving a fresh and awakened length in the mouth.
A rich expression of the terroir for this complex and structured wine which will reveal its full potential in one to two years of aging.

PAIRING WITH FOOD

This wine would perfectly pair with what and red meats like roasted poultry, Pavé Charolais and even with grilled fish.



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