

**ORIGIN :**

Beaujolais, France

GRAPE-VARIETY :

Black Gamay with white juice

WINE AGE :

25 to 60 years.

SOIL TYPE :

Granite stone with large crystals.

FERMENTATION :

Maceration of full bunch of grapes during 8 to 10 days followed by pressing and maturing in tanks or large old barrels for 4 to 5 months.
No filter and filter before bottling.

FLEURIE

SITUATION

Located between Moulin à Vent and Chiroubles, the FLEURIE "appellation" (vintage) does not go beyond the town limits. One can see a chapel, built at the top of a hill, in honour of the Madonna in 1875 to thank the virgin for protecting the vineyards.. TRENEL's FLEURIE comes from some of the best spots, among which are the "clos des Moriers", "Rochaux" and "La Roilette".

TASTING

Deep consistent red with beautiful purple tints. The nose is powerfully floral and reminiscent of violets. Confirming these first impressions, the palate is layered, balanced and well structured.
A superb wine best drunk within the next 3-4 years.

HOW TO DRINK AND SERVE

It should be drunk between 13 and 15°C. It is the perfect match for a leg of lamb "à la beaujolaise" or lamb with garlic cream, as well as chicken and white meat.