

FACT SHEET



Product: Fleurie
Négociant: Joseph Drouhin
Appellation: Appellation Fleurie
Controlée
Classification: Cru (a classified growth)
Grape Varietal: 100 % Gamay
Alcohol Strength: 13 percent

Vineyards: Located between Moulin-à-Vent and Chiroubles,
Soil: Granitic soil
Viticulture: The type of pruning is called "gobelet," different from the "Guyot" system used in the Côte d'Or for Pinot Noir: there are no wires between the vines; each plant grows by itself, independently from the others.
Vinification: Mechanical harvest is forbidden: the grapes are picked by hand. The alcoholic fermentation is rather short: 6 to 7 days. In many ways, the vinification follows the classic methods in use for the great red Burgundies: low yields and ageing in oak barrels for at least 8 months.
Shipped to U.S.: 150 cases/year on average
Description: Fleurie is the most charming, the most appealing of all the Crus in Beaujolais. It has a seductive perfume of flowers (irises, rose petals) and on the palate flavors of crushed berries.
Serving ideas: Versatile with all kinds of food, especially simple and flavorful dishes such as hors-d'oeuvres, charcuterie and white meats. Serve slightly cool.
Bottle Size: 750 ml
Suggested Retail Price/bottle: '04 - \$20.00

Notes: Fleurie, one of the ten Crus of Beaujolais, is certainly among the most famous. It will keep from 5 to 10 years depending on the vintage. There is a lovely ring to the name: in French "*fleurie*" means "in bloom" or "blooming."

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