

The area called Les Garants is one of the Fleurie appellation area's most noble granitic terroirs. Very well sited (South-West facing) and harvested at full ripeness, the grapes from these vines give a concentrated cuvée. The result, in the mouth, is dense and long, foretelling of really good cellaring potential. The fruit is intense, lively and "sappy". A cuvée worthy of being called "Queen of Beaujolais"!



VIGNES & TERROIRS :



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Grape Variety: Gamay
 Color: Red
 Vintage: 2023
 Age of vines: 45 years
 Terroir: Pink granitic soil with mica and quartz
 Exposure: South West
 Type of culture: Sustainable agriculture with HVE3 Certification, pruning Gobelet
 Type of harvest: Manual harvest
 Density feet/ha: 10 000
 Surface: 3.5 Ha
 Yield: 40 hL/Ha
 Production: 7 000 bottles
 % vol alcohol: 14%



VINIFICATION & AGING:

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Vinification : Traditional vinification of Beaujolais: half-carbonic maceration with whole bunch with two pumping per day, maceration from 10 to 12 days in concrete vats with indigenous yeasts
 Aging: 6 to 8 months 90% in recent oak tuns "foudres" and 10% in new oak barrels
 Cellaring : 3 to 10 years. Peak between 3 and 6 years



TASTING NOTES :

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Eye: Deep crimson robe with purple tints.
 Nose: Quite intense and delicate. A floral bouquet with spicy notes.
 Palate: Full and generous, fruit is intense, lively and sappy. Blackcurrant, redcurrant and the North American black raspberry or black cap are at the fore with a touch of vanilla, long at the end.



MATCHING IT WITH FOOD :

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All meats and poultry
 Serving temperature : 15 °C

PIERRE-MARIE CHERMETTE

Fleurie
 CRU DU BEAUJOLAIS
 Les Garants

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