



Very representative of AOC Fleurie, the Queen of the Beaujolais Crus, this cuvee bears the stamp of the terroir of Poncié. The silky tannins and floral aromas give the wine a feminine personality, packed with finesse and suavity. This is a thirst quenching wine, giving immediate pleasure, suited to a wide variety of dishes.



VINES & TERROIRS :

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Grape Variety : Gamay
 Color : Red
 Vintage : 2023
 Age of vines : 40 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 : 4 Ha
 Yield : 45 hL/Ha
 Production : 18 000 bottles
 % vol alcohol : 13,5 %



VINIFICATION & AGING :

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Vinification : Traditional vinification of Beaujolais with whole bunch: half-carbonic maceration with two pumping per day, maceration from 10 to 12 days in concrete vats with indigenous yeasts
 Aging : During 6 to 8 months in old oak tuns "foudres"
 Cellaring : 3 to 8 years. Peak between 3 and 5 years.



TASTING NOTES :

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Eye: Shiny crimson with deep purple tints.
 Nose: Delicate and floral, fully blown rose, peony, violet.
 Palate: The silky Poncié tannins give suppleness, delicacy and elegance. Flavorful. Over and above red fruit, you will find notes of toast and undergrowth with an end that is often peppery.



MATCHING IT WITH FOOD :

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This cuvée is a great partner to a wide range of dishes. All terrines, perfect with delicate white meat.

Serving temperature: 14 °C

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