

Fleurie « Sourire de Martine »

In tribute to Martine Chermette, my mother, who worked tirelessly alongside my father to develop our business both in France and internationally. This wine stands out for its delicacy and elegance, hence the reference to Martine's smile. Grown on deep pink granite soils, this Fleurie charms with its brightness and finesse. Combining red fruit aromas, floral notes, and a hint of spice, it offers a supple yet concentrated palate, carried by a lovely freshness.



VINES & TERROIRS :

Grape variety: Gamay
Color: Red
Vintage: 2021
Vine age: 50 years
Terroir: Deep pink granite soils
Farming method: Sustainable viticulture, HVE3 certified.
Pruning: Gobelet (bush vine)
Harvesting method: Hand-picked
Planting density: 9,000 vines/ha
Surface area: 2,3 ha
Yield: 40 hL/ha
Alcohol by volume: 13%



VINIFICATION & AGING :

Vinification: Traditional semi-carbonic Beaujolais method with whole bunches, one 10-minute pump-over per day, maceration lasting 7 to 9 days in concrete tanks.
Aging: 6 months in *foudres* (large oak barrels)
Cellaring potential: 2 to 15 years. Peak: between 2 and 5 years



TASTING NOTES :

Eye: Intense and brilliant ruby color with violet highlights
Nose: Offers lovely aromas of plum, raspberry, and rose petals
Palate: Rich and supple on the attack, concentrated with good acidity, smooth tannins, and a lingering finish with peppery notes



MATCHING IT WITH FOOD :

Quail stuffed with foie gras, white pudding, and beef risotto. This Fleurie pairs beautifully with all white and red meats - roast or sauced poultry, chicken with morels, chicken with crayfish, veal rump, leg of lamb, and also with fish.
Cheeses: Camembert, Brie, Brillat-Savarin.

Serving temperature: 14–15 °C

