



MAISON
Albert Brenot

DEPUIS 1849



Fleurie is the third largest appellation of Beaujolais. Its wines are known for their finesse, thanks to a northwest-southeast exposure.



Gamay



Traditional. Handpicking. Followed by a semi-dry method of maceration. Whole grapes are vinified in stainless steel tanks to produce fruity wines.



Maturation in stainless steel tanks for 9 months.



Granitic soil

TASTING

The wine has an intense ruby color. The nose is pleasant with aromas of red fruit (raspberry, strawberry and cherry). On the palate, this wine is subtle and very elegant. Its floral and fruity notes make this a pleasant Fleurie wine, all in balance.



To drink young.
Temperature of service: 12-13°C.



This Fleurie goes well with rabbit, veal meatballs or a "blanquette de veau". Otherwise, try it with poached eggs, one of the treasures of Burgundy.