Fleurie `la Madone` Georges Blanc 2010

Country	France
Region	Beaujolais The vineyards of Beaujolais fall on the granite rich slopes of a hilly region between Mâcon and Lyon at the southern limit of Burgundy. The only vine variety authorised for red wines is Gamay, traditionally grown as free standing bush vines. A small amount of Chardonnay is also grown. The most favourable vineyard sites produce `villages` wines, and the 10 named `Cru` villages of Beaujolais represent the best vineyards of the region and produce the longest-lived and fullest style of Beaujolais.
Producer	Selection Georges Blanc Renowned Michelin starred chef and vineyard owner, Georges Blanc, selects a range of top cuvées from local domaines for his restaurant in Vonas, near Mâcon.
Tasting (Long)	Fleurie has a distinctly floral bouquet of violets and summer fruits and is perhaps the most approachable and elegant of the Beaujolais Crus. Picked from the best vineyard site in this famous village on the hillside below the `Saint Madone` and made from 100% Gamay grapes, which have enjoyed excellent exposure to the sun and are wonderfully ripe at harvest. This very fruity wine exhibits an aroma of wild strawberries.
Tasting (Short)	Fleurie has a distinctly floral bouquet of violets and summer fruits and is perhaps the most approachable and elegant of the Beaujolais Crus. A fruity wine exhibiting an aroma of wild strawberries.
Serving Suggestion	Excellent with salads, cold meats, pate and chicken dishes.

Type	Red
Style	Light
Oaked Style	Unoaked
Body Style	Medium bodied
Alcohol Content (%)	13
Closure Style	Cork
Organic / Biodynamic	Normal
Grape Varieties	**Percentage**
Gamay	100%

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