

Product code: 1960

DOMAINE BERROD, FLEURIE, BEAUJOLAIS, FRANCE, 2019



Producer Profile

In Northern Beaujolais, in the heart of Fleurie, Rene Berrod and his children run their domaine on steep slopes with old vines aiming to produce wonderful Gamay wines full of elegance and delicacy, that epitomise what this land can offer.

The family efforts have been rewarded by international praise from both sides of the Atlantic, but this is not what drives Rene on. It is the desire to retain the link between the soil and the resultant wine, always striving to express his wondrous terroir in every glass he pours.

Viticulture

These Fleurie vineyards are situated on sunny southwest-facing slopes. The vines are on average 50 years of age. Ripening here is very early, and Berrod selects only perfectly mature fruit. The choice to hand harvest was based on quality as this allows the grapes to be selected and brought to the winery in the best condition thus less sulphur is required.

Winemaking

On arrival at the winery there is a short maceration period followed by fermentation which lasts for 8-10 days in stainless steel and cement vats. A portion of the juice has been through semi carbonic maceration, that is to say that the whole clusters are macerated for a period so that a fermentation starts within the berries as the sugar is converted to ethanol. As the yeast driven fermentation takes hold the carbonic maceration stops. This process gives the wine is light fruity character.

Tasting Note

This wine offers a spectrum of aromas, from red fruits to blackcurrant and bilberries with notes of cocoa, coffee and cedar. Velvety smooth and elegant supple tannin and balanced acidity giving elegant structure and texture to the wine and ripe, generous fruit filling the palate.

Food Matching

Perfect accompaniment to roast lamb, poultry and white meat.

Technical Details

Varieties:

Gamay 100%

ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

No oak treatment