

Domaine du Chapitre

Fleurie 2019

History

The beautiful 35-hectare estate in the village of La Chapelle de Guinchay includes Beaujolais Crus (Morgon, Fleurie and Saint-Amour), Beaujolais and Beaujolais-Villages, Bourgogne Chardonnay and Mâcon-Villages.

Grape variety

Gamay

Origin

This appellation is located in the North of the Beaujolais, in the town of Fleurie. It adjoins the Crus Chiroubles, Morgon and Moulin-à-Vent and is itself one of the 10

Beaujolais Crus.

Vinification

Traditional vinification. Maceration in open, temperaturecontrolled stainless steel tanks. Long fermentation during which pumping over is performed. The wines are aged on fine lees for 10 months in stainless steel.

Soil

The soils are composed of pink granite.



Colour

Deep and shiny purple.



Nos ϵ

A nose of red fruits (strawberries, raspberries) accompanied by floral aromas: roses, iris.



Palate

A round mouth with light tannins, a long and elegant finish.

Recommandations

Excellent with grilled meat (lamb chops or pork), delicate white meat (rabbit, chicken), chicken terrine. It also pairs very well with river fish or quenelles. Soft cheeses (Camembert, Brie...) and Goat cheeses.

Serving 14°c-15°C

Cellar potential Drink within 4 years.

