

Louis Max

Singulier depuis 1859

FLEURIE

TERROIR

Fleurie is an appellation from the Beaujolais area, in the south of the Burgundy wine region. The soils are schistose-clay and granite, a perfect combination for the Beaujolais emblematic grape, the Gamay. Fleurie wines are very delicate and have a feminine touch, this is why Fleurie is often referred to as «the Queen of Beaujolais»

GRAPE VARIETY

100% Gamay

WINEMAKING

Manual harvest with a rigorous sorting of the grapes. Fermentation and maturation in stainless steel tanks, to preserve the Gamay's fruitiness.

WINE TASTING

Deep ruby red in colour, with beautiful purple reflections.

Very fruity in the nose with aromas of small red and black fruits like strawberry, blackberry, and blueberry with a hint of spices.

Well-balanced and fresh, it is an easy to drink wine, with smooth tannins and a long finish.

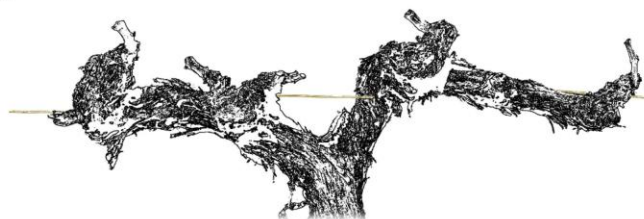
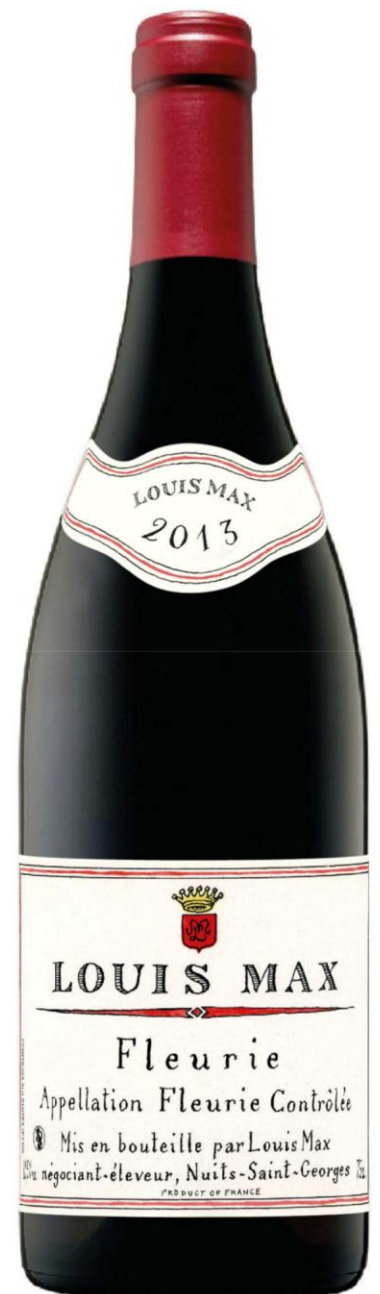
FOOD PAIRING

Pairs well with grilled red meats, poultries in red sauce like Coq au Vin, and light cheeses.

SERVICE TEMPERATURE AND AGEING

Wine to be served at 14°C /57° F.

This wine is ready to drink, but can also be enjoyed after an ageing of 2 to 5 years.



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