

MAISON
JEAN LORON
DEPUIS 1711

FLEURIE

Appellation d'Origine Protégée

Château de Fleurie

REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

OWNER Jean Loron

SOIL

Lieux-dits : Le Bourg, Les Rochaux, Point du Jour, and La Madone. Granite soils from 50cm to 1m depth and then granite arenas.

VINIFICATION & AGEING

60% whole cluster. Maceration of 15 to 20 days under "grilled hat" for better tanins extraction. 8 to 9 months ageing in vats and wooden tuns.

TASTING NOTES

Deep ruby colour with purple hints. Intense and complex nose. Obvious notes of blackcurrants and blackberries, progressively complemented by liquorice and black chocolate. The mouth is rich and well balanced with silky tannins and a remarkable persistence.

FOOD & WINE PAIRINGS

Tajine, beef lasagna, cow's milk cheese

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL 2 to 5 years

AWARDS

- Vintage 2016 - La Revue du Vin de France (2017) - 16-17/20
- Vintage 2016 - Wine Enthusiast 2017 - 91/100
- Vintage 2016 - Beaujolais Aujourd'hui - 17/20

BEAUJOLAIS



ESTATE

This lovely 18th century château belongs to the direct descendants of Jean Loron: Barbet and Roclore Family. The 9 hectares of vines are located mainly in the village of Fleurie. Under the winery, the vaulted cellar holds an impressive stock of oak vats where the entire production is matured.



Château de Bellevue



The cellar



Works of art in the cellar