

MAISON  
**JEAN LORON**  
DEPUIS 1711

## FLEURIE

*Appellation d'Origine Protégée*

Pur Gamay - Agriculture Biologique

### REGION

France / Bourgogne / Beaujolais

**GRAPE VARIETY** Gamay Noir

**WINEMAKER** Frédéric Maignet

### SOIL

A terroir of pink weathered granite with large crystals.

### VINIFICATION & AGEING

Temperature-controlled maceration for 15 to 20 days, gentle extraction in order to release silky tannins in the end.

### TASTING NOTES

A floral wine with notes of black fruits and spice on the nose, and a very nice harmony in the mouth, between power, elegance and freshness.

### FOOD & WINE PAIRINGS

Lasagna, semi-dry cow's milk cheeses

VEGGIE : Pan-fried vegetables

**SERVING TEMPERATURE** from 15 to 18 °C

**AGEING POTENTIAL** 2 to 5 years

### ESTATE

Settled between the Roche of Solutré in Mâconnais and Moulin-à-Vent in Beaujolais, Maison Jean Loron is one of the most longstanding and largest vine owners in south Burgundy. Its winegrowing origins date back to 1711. This Beaujolais is produced from organically farmed vines.



Fleuri's Madone

Autumn leaves

Gamay Noir

