

Laurent Perrachon 2023 Fleurie Vieilles Vignes

WineWise Code	FPE-FVV23
Country	France
Region	Beaujolais
Color/Style	Red
Destemming	Partial
Fermentation Vessel	Concrete
Additional Fermentation Notes	Fermentation Duration: 12-14 Days
Aging Vessel	100% Concrete
Aging Duration (months)	9-12 months
Filtered?	Yes
Fining Agents	None
Yeast Protocol	Spontaneous
Malolactic Conversion	Yes
Added Sulfur	Yes, 30 mg/L
Varieties	100% Gamay
Residual Sugar	0.5
ABV	13
Acidity	3.8
pH	3.5
Closure	Agglomerated cork
Annual Production	6000 bottles
Certified Vegan	No
Primary Vineyard Name	Fleurie "Vielles Vignes"
Soil Types	Granite
Elevation (meters)	450
Vine Age	70
Yields (hl/ha)	45
Farming Practices	Practicing Organic, Certified Sustainable, HVE certified
Harvest Method	Hand-harvested

WineWise Notes:

This addition to our range hails from a small parcel of average 50 year-old vines called La Cadole, hard by the famed hill of La Madone. Fleurie is usually considered to produce especially charming, dare one say feminine, wines. But this unexpectedly dense and liquorous example departs from that model, albeit it has floral overtones.

WineWise Notes on Producer:

This 28 hectare domaine has holdings in six of the ten crus of Beaujolais and makes a series of impeccable, site-specific wines of uncanny precision and charm. Beaujolais is enjoying a resurgence of popularity and respect these days precisely because of the fastidious work of conscientious producers like Laurent Perrachon and his formidable son Maxime. Their achievement in 2020 is nothing short of stunning.



Producer Notes:

The parcel bought in 2005, gave us our first Fleurie Cru. It comes from 2 prestigious lieu-dits: Les Marrans (0.30 hectare/ 0.75 acres) and Charbonnières (0.85 hectare/2.1 acres) but both granitic.

