

# Domaine Jean Foillard Fleurie red 2022

**Product price:**

**€198.00**



**Product features:**

Area: BEAUJOLAIS

Winemaker: Jean Foillard

Vintage: 2022

Appellation: Fleurie

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: organic not certified

Cépage dominant: gamay

**Product short description:**

This Fleurie by Foillard is undoubtedly the best in this appellation, more accessible in its youth than its neighbor Morgon.

**Product description:**

**PRESENTATION OF DOMAINE FOILLARD  
+ ALL ITS OTHER CUVÉES IN STOCK**

Comments on this

**Domaine Jean Foillard Fleurie red 2022**

**Technical sheet written by the domaine :**

**Jean Foillard** vinified his first vintage in 1981 with his father and established himself in 1985. Since that date, his goal has focused on working the vines with the utmost respect for the terroir and on traditional Beaujolais vinification (carbonic maceration) in its simplest form. Only the grape expresses itself.

**Grape variety:** Gamay noir à jus blanc.

**Soils:** The **Cru Fleurie** is divided into 13 climates oriented southeast and northeast over 850 hectares: Les Roches, les Labourons, Poncie, la Roilette, les Garants, Mongenas, la Chapelle des Bois, les Cotes, le Bon Cru, Champagne, la Madone, Grille Midi, les Roches.

The soils are made up of granite sand, a stone with pinkish tones. Two zones can be distinguished:

---

- the upper, dominated by the chapel of the madone with a poor, acidic, and arid soil.
- the lower, below the village where the soils are deeper and clayey.

**Cultivation:** plowing. We use products authorized in organic farming (contact products).

**Harvest:** manual, as Beaujolais vinification (carbonic maceration) requires whole grapes, perfect maturity, and health status, hence a strict sorting, feasible only by hand with great care.

**Vinification:** cold carbonic maceration at 4° to 7°C, without SO<sub>2</sub> and without exogenous yeast over a period of 3 to 4 weeks.

**Aging:** in oak barrels (no new wood), no SO<sub>2</sub> and over a period of 6 to 9 months.

**Bottling:** no filtration and lightly sulfited at racking.

**Tasting:** The Fleurie is characterized by its floral aromas. Some notes of wilted rose, iris, and fruits like peach and blackcurrant.

**WARNING:** the capsule of this bottle is made of food-grade wax. To open it under the best conditions, push your corkscrew directly through the wax, and once it is well into the cork, pull sharply (without using the lever if you have a waiter's friend), in short, "the old-fashioned way." This is my best way to avoid "crumbs" in the bottle!