



Since 1865, the spirit of Mommessin has consisted of a Beaujolais soul and a Burgundian heart that define a style that is fruity, powerful and very close to its roots. The Mommessin spirit stands out for the alliance of two winegrowing regions - Burgundy and the Beaujolais, two cultures that make our wines distinctive and appealing.

Origins

There is proof that vines have been cultivated in Fleurie since 987. Fleurie has been recognized as an AOC since it was granted its appellation by the INAO on 11 September 1936.

This wine takes its name from the village in which it is produced. Legend has it that Fleurie was named after a Roman soldier, Florus, though there are neither architectural nor written traces of the village having been occupied during Roman times.

Fleurie is often considered to be the most feminine of the Beaujolais Crus. Perhaps this is because of the Madonna of Fleurie who, perched at the top of its hill, protectively overlooks the surrounding countryside and vineyards.

Grape varietal

100% Gamay.

Terroir

Fleurie's pink granite-based terroir gives the wine its intense carmine red colour, along with fruity and floral aromas of iris, violet and rose. The granite features large crystals and typical pinkish-red colour. In some plots there are numerous layers of micro-granite, but, more importantly, other dark or golden mica-rich lamprophyres.

The vineyard's lowest point is at an altitude of 210m, though the vines grow as high up the slope as 510m. The average altitude is rather high and the slopes are moderate to very steep in most of the appellation, making it one of the Crus with the steepest slopes.

Vine and soil

Age of the vines: 50 years

Yield: 52 hl / ha

The vines are goblet pruned and cultivated with respect for the environment.



Vinification and maturing

The Gamay grapes were handpicked on September 2020, the 20th.

The grapes were brought in by our partner grower and vinified according to Burgundian tradition, using the entire bunches of grapes which were transferred to concrete vats.

Maceration lasted around 15 days, alternating pumping over of the must and rack and return in order to extract as much substance and structure as possible and to set the aromas and flavours. Temperatures were maintained between 22 and 24°C.

The grapes were then pressed and the press juice and the free-run juice of each cuvée were blended and racked to undergo malolactic fermentation on fine lees before being aged for 8 months in tanks.

Bottling of 20 000 bottles in March 2022, after very gentle filtering.

Food and wine pairing

Be daring when pairing this wine with food. It is the perfect accompaniment for fine food as well as traditional regional dishes.

Tasting notes

The nose is fine, fresh, elegant and mineral with floral and black fruits notes. In the mouth, it is a well-balanced, fine and complex wine offering aromas of black fruits again and violet. The silky tannins and the generous structure bring a nice length.

Serving suggestions

Enjoy this wine slightly below room temperature, between 15 and 18°C. (59-64°F.). Try carafing this Fleurie to discover all of its richness!

Ageing potential

Fleurie benefits from spending a few years in the cellar without any problem, and up to 8 or 10 if the correct temperature and humidity levels are respected.

Vintage : 2021

A very small harvest but a success !

The harvest 2021 was spread out over three weeks and finished around October 6th in vineyards with later ripening. First tastings revealed very fruity, fine, elegant, flattering and soft wines.