Le Quartier Fleurie, AOP Fleurie 2021

FPB9892021

Maison Boutinot

— Beaujolais, France

Gamay; loved for being light and fruity here reveals its more serious, savoury side.

2020 Vintage

Decanter World Wine Awards Bronze 2023

Production

Samantha Bailey chooses to work with people who make a savoury, crunchier style of Gamay. By selecting particular yeasts, opting for partial carbonic maceration or alcoholic fermentation at a low temperature, they are able to retain fruit flavours without the tannin allowing Samantha to blend a wine that is light, savoury but still concentrated.

Tasting note

Textbook Fleurie. An abundance of woody spice on the nose followed by raspberry coulis and fig notes which continue on to the fresh fruit finish.

Food Match

Fleurie, with its higher acidty but lower tannin levels, can happily be matched with a huge range of foods easily solving the 'what to serve with what' dilemma. Serve slightly chilled and try with all styles of chicken, pork (belly or chop), pork and sage sausages, salmon or tuna.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Fleurie

Winemaker:
Samantha Bailey

Grape Varieties:
Gamay 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
13430560002819