

THIBAUT DUCROUX – FLEURIE

Beaujolais



APPELLATION: Fleurie

BLEND: Gamay

WINEMAKER: Thibault Ducroux

VINEYARD: _____

Grapes come from Grille-Midi, a sunny amphitheatre in the Fleurie cru. The soils are pink granite, and the average age of the gobelet trained vines is 50 years old. The climate is semi-continental, and the vineyards are around 300 metres above sea level.

VITICULTURE: _____

Undergoing conversion for organic certification.

WINEMAKING: _____

The grapes are hand-harvested and then undergo the traditional whole bunch carbonic maceration. Fermentation is with natural yeasts in concrete vats. The wine ages on fine lees in neutral 225 litre oak barrels for 8 months. Bottled without fining nor filtration, just a small addition of SO₂.

WEBSITE: <https://www.thibault-ducroux.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Sappy and fresh, pure ripe strawberry. Fine but well structured tannins. Fine fresh finish.