



PRODUCER PROFILE

Estate owned by: Burrier Family
 Winemaker: Frédéric-Marc Burrier
 Total acreage under vine: 106
 Region: Burgundy
 Country: France

Fleurie Poncié 2016

WINE DESCRIPTION

The Burriers have been a prominent winegrowing family in southern Burgundy since the 15th Century and have owned the Château de Beauregard in Pouilly-Fuissé for six generations. Frédéric-Marc Burrier is the current family member in charge and produces several wines from Pouilly-Fuissé, Mâcon, and Beaujolais.

The Beaujolais winery is in the Fleurie hamlet of Poncié. The Burriers own 15 hectares in 6 of the 10 Beaujolais crus including Fleurie, Moulin à Vent, Juliéna, Saint-Amour, Chiroubles, and Morgon. Fleurie Poncié is from an east-facing 5-hectare vineyard between 300 and 400 meters elevation.

The vines are gobelet-trained and have an average vine age of 50 years. After a strict selection on the sorting table, grapes are 100% destemmed and macerated from 6 to 8 days during pigéage. Traditional 'Burgundian' fermentation precedes 15 months aging in a combination of new and used 228-liter pièce and 5000-liter wooden casks. The wine receives a light filtration before bottling.

TASTING NOTES

The pink granite and sandy soil typical of Fleurie contribute to the wine's fragrance, mineral taste, and soft tannins. Notes of spice cake and rose petal accompany aromas and flavors of ripe cherries and raspberries.

FOOD PAIRING

Gamay has low tannins and refreshing acidity, making it an ideal red wine partner with dark fish such as grilled salmon or tuna. It can also be an excellent contrast to foods that are oily, fatty, or high in salt, such as saucisson sec or roasted meat.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Beaujolais
Vineyard size:	12 acres
Soil composition:	Sand and Pink Granite
Training method:	Gobelet
Elevation:	985-1,300 feet
Vines/acre:	22,000
Exposure:	Eastern / Southeastern
Year vineyard planted:	1952-2008
Average Vine Age:	50
Harvest time:	September
Bottles produced of this wine:	20,000

WINEMAKING & AGING

Varietal composition:	100% Gamay
Fermentation container:	Wooden Vats
Length of alcoholic fermentation:	15-20 days
Fermentation temperature:	82 °F
Maceration technique:	Pumpovers and Aeration
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Wooden Vats and Casks
Size of aging container:	228L - 5,000L
Age of aging container:	New and up to 7 Years Old
Type of oak:	French
Length of aging before bottling:	15 Months

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.5
Residual sugar:	1.0 g/L
Acidity:	3.7 g/L