



CHÂTEAU des BACHELARDS

The vineyard of Château des Bachelards was created by the Benedictine monks of Cluny around the year 1100. Today, it spans 18 hectares, all farmed using organic and biodynamic practices, respecting this monastic heritage. The absence of chemicals in the soil for 16 years, along with biodynamic practices, allows the terroir to fully express itself in the wines of the Bachelards.

FLEURIE 2021

The terroir of Fleurie is based on the very old, fine-grained, pink granite source rock, which imparts considerable subtlety to the wine. This Fleurie is characterized by elegance and finesse. Very wellbalanced, its silky tannic structure is full of finesse and its length is endless. A wine of class and grace.



APPELLATION: AOP Fleurie

DEGRES: 12.5 %

BLEND: Gamay

VITICULTURE:



Organic certified FR-BIO-15 and biodynamic certified by Demeter and Biodyvin. High density (10,000 vines/hectare), very old Gamay vines under massal selection. Agroforestry and plant cover in the vineyards for biotope balance and biodiversity. Hand-picked fruit at optimum maturity in 16kg boxes only. Very low yields of around 30 hl/ha.

VINIFICATION AND AGING:

Reception of grape harvest by gravity, destemming, vinification in raw concrete vats, 28-day vatting time, 22-month ageing in casks and oak barrels in order to preserve its freshness and to consolidate its substance. Indigenous yeasts only, no carbonic or semi-carbonic maceration, no thermovinification.

TASTING:

The finesse and elegance of Fleurie are sublimated by this 2021 vintage. A brilliant garnet-red colour, the nose is a bouquet of subtle flowers combining peony and violet. The palate is beautifully fresh, with a satiny, perfectly balanced texture. The finish, with its peppery perfume and velvety tannins, is dazzling in its purity, freshness and grace.

PAIRINGS:

Fleurie 2021 will enhance medallions of monkfish with lime and thyme, accompanied by baked garden tomatoes, or a vegetable tian with Provençal herbs. In winter, it can be served with pike quenelles or beef tartare au couteau with capers and a twist of pepper.