

LUCIEN LARDY AOP FLEURIE «LES MORIERS»



WINEMAKER

Lucien Lardy

WINE REGION

Beaujolais

STORY

Coming from a family of four children, Lucien Lardy was the only one to choose winemaker as his profession. His father left a wonderful legacy that he wanted to honor and preserve. He is fortunate that as part of daily work he acts as keeper of a French heritage.

Each of the plots are vinified separately in order to manage the expression of all the lands. This enables him to create complex and generous wines that display the characteristics of its terroir.

VINEYARD

The Vines are aged in a unique terroir - The plot Les Moriers was classified 1er Cru in 1874. Sustainable farming, short pruning in bushes. 3600 vines per acre, of about 105 years old. Planted on pink granite and sand.

VINIFICATION

12 days maceration with whole clusters in gridded vats, fermentation under native yeasts. Aged for 12 months in neutral oak barrels. Light filtration.

TASTING NOTES

Bright garnet robe. The nose is very pure, characterized with violette flowers and blackcurrant. The mouth is full of blackberries and racy notes, with a long and bright finish!

FOOD PAIRING

This wine is ideal with games, lambs, pork or beef roast.

QUICK FACTS

VARIETY

100% Gamay

AGING

Oak

FARMING

Sustainable

