



Château de Corcelles Beaujolais - Fleurie

Vineyard

In the 15th century, Antoine de Laye began rebuilding Château de Corcelles on the foundations of an ancient stronghold built in Carolingian times. The Douby River, which flows at the foot of the Château, marked the boundary between the dioceses of Autun and Lyon, and the counties of Burgundy and Beaujolais. Today, just a few kilometers away, it is the border between the Saône et Loire and Rhône departments. In 1984, the Richard family took over the prestigious domaine.

Winemaking

Hand-harvested. Traditional vinification with twice-daily pumping over to extract maximum aromas and ageing in vats.

Tasting

This Fleurie has a brilliant purple hue. The nose offers fresh notes of flowers and concentrated red fruit. It is well-balanced, round and elegant, with fine, silky tannins.

Serve at around 12-14°C. For red meats, grilled meats, pan-fried foie gras, poultry, chicken with vinegar, frogs' legs, leg of lamb, blue cheeses...

Grape variety: Gamay

Taste and flavor: Smooth and velvety

Alcohol content: 13

Allergen : Sulfites