

LUCIEN LARDY VIGNERON

« Les Roches »

FLEURIE – CRU BEAUJOLAIS



ORIGIN

BEAUJOLAIS, FRANCE

APELLATION

FLEURIE

VINEYARD

+/- 67-year-old vines planted in the lieu-dit "Les Roches" which has a soil make-up of pink granite and sand

BLEND

100% old-vine Gamay Noir

FARMING

Plots are vinified separately

WINEMAKING

Whole cluster maceration for 12-days
Fermentation done with native yeasts

AGING

8-months in concrete vats

ALCOHOL CONTENT:

13%

Lucien Lardy's Fleurie 'Les Roches' has a red garnet robe that is highlighted by delicate hints of purple. The nose filled with ripe wild berries, floral aromatics, and roasted notes. The palate is incredibly velvety with fine tannins a hint of sweetness. This wine's excellence follows through to the very end with a finish that is both long and silky.

The soil of the *lieu-dit* 'Les Roches' is comprised of pink granite and sand. The sand provides drainage as the pink granite lends a minerality to the wines. These 67-year old Gamay Noir vines thrive in this 15-acre vineyard that stands at an elevation of 280m with southern and south-eastern sun exposure.

Lucien vinifies each of his *lieux-dits* separately. By doing so, he is able to maintain each plot's specific characteristics. Maceration lasts for a total of 12-days with whole clusters in gridded vats which is followed by fermentation under native yeasts. It is aged for a total of 8-months in concrete vats.

Lucien Lardy, one of four children, chose to honor his father by continuing with winemaking as a family profession.

ACCOLADES FOR 2017

Wine Enthusiast Magazine – **91 Points**

"Vines that are nearly 70 years old form the basis of this rich, generous and concentrated wine. Still young, it shows fleshiness and needs to soften and smooth out. The wine has potential and will be better from 2020."

