

Famille Chasselay Fleurie III

ABOUT THE ESTATE

- Members of the Chasselay family have been making wine in the Beaujolais village of Chatillon d'Azergues since 1464.
- The current iteration of the estate extends over 13 hectares and has been certified organic since 2006.
- Biodiversity is practiced in the vineyards, and vinification follows the lunar calendar.
- All grapes are hand-harvested and only indigenous yeasts are used in the cellar. No sulfur is added during fermentation.
- Though the wines have a wide stylistic range, they are all aromatic, concentrated, and sophisticated.

APPELLATION

Fleurie

SUB-REGION

Beaujolais

GRAPE VARIETY

100% Gamay

FARMING

Sustainable, Organic (Ecocert), Vegan

SOIL

Granite

VINEYARDS & VITICULTURE

From three plots in Chapelle des Bois, Champagne, and Levretieres that total 0.6ha. No chemicals or pesticides are used and biodiversity is strong in the vineyards.

HARVEST & VINIFICATION

Hand harvested. 50% destemmed. Fermentation with native yeast. Aged on lees in oak barrels for eight months. 30 mg total sulfur.

ALCOHOL BY VOLUME

15.0

PACK SIZE

12x750mL

