

Estate Patrick TRANCHAND

Founded in 1994



Fleurie *Beaujolais Cru since 1936* - Côte de Poncié -

Origin

Located at 320 meters of elevation in the climate of Poncié in Fleurie, these Gamay grapes reveal a complexe and distinct character thanks to a long maceration in vats.

From the vines...

Varietal: 100% Gamay Noir

Density of plantation: 3200 vines per acre

Vine Age: 70 years old

Soil type: Sandy soil with granite

Elevation: 320m

Exposure: South East

Farming: Estate certified Terra Vitis. Sustainable farming, planting of cover crops, respect and development of auxiliary fauna

Winemaking: Maceration with whole cluster for 12 days.

Aging: Aged for 8 months in both concrete tanks and stainless steel vats.

... To the glass

Red garnet robe with raspberry red highlights. The nose has a nice bouquet of fresh iris flowers and dark fruits. The palate is ample, silky and very long.

Food pairings

Pair with game or meat cooked in sauce, pork tenderloin, beef steak, cheese.

Practical information

- ✪ Fruity and Savory
- ✪ **Aging potential**
0 - 5 years
- ✪ **Service**
Drink from 13°C

Patrick TRANCHAND



Artisan-Winemaker :

« I started my own estate in 1994 with the help of my brother and father. It is located on the hill which is looking down on the Cru Moulin a Vent at 280 meters of elevation. I am farming my vines sustainably. My final purpose is to produce wines with elegance. »

