

Domaines Loron

FLEURIE

Appellation d'Origine Protégée

Montgenas

REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

AREA 2,82 ha

WINEMAKER Elodie Rousselot

SOIL

Below the Mont Genas (which culminates at 388 m of altitude) halfway up the slopes, at 350-360 m altitude. Protected from the prevailing winds to the West by the Madonna and to the North by Mont Genas. South-east slopes. Sandy soil, based on a saprolite and a pink granite with large crystals

VINIFICATION & AGEING

Vinification in gridded vats, with 80% de-stemming. Vatting time of 15 to 18 days with gentle pumping over. Aged on fine lees in stainless steel tanks for 9 months.

TASTING NOTES

An elegant and fruity wine with intense aromas of raspberry and strawberry with a floral touch of violet. The tannins are velvety and the mouth is round, fleshy and full of character.

FOOD & WINE PAIRINGS

Tajine, poached sun vegetables, beef lasagna, semi-dried cow cheese

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL From 2 to 5 years

AWARDS

- Vintage 2020: 93/100 James Suckling March 2023
- Vintage 2020 : Silver - International Wine Challenge 2022

JAMES SUCKLING.COM



ESTATE

This majestic residence was built in 1840 by Lyon industrialists. The Château Bellevue vineyard covers 18 hectares, mainly planted on the Cru MORGON. To preserve the identity and expression of each terroir, we operate a plot-by-plot vinification of the different climats.



Bellevue

The cellar

Winery

