



CYRIL COPÉRET  
VIGNERON

## Fleurie « La Madone » 2019

Médaille grand Or à la St Vincent de Mâcon 2019  
Médaille de Bronze au Concours Agricole de Paris 2019

The cru Fleurie is on granitic slopes where Gamay is the only grape variety planted. At the top, there is a chapel, La Madone, which watches over the vineyard. Fleurie is presented as the most feminine of Beaujolais wines thanks to its elegance and finesse.

Winegrower for several generations in Fleurie, we walk these slopes with pleasure to offer you these wines for ageing that we cultivate with respect and future.

### ❑ Terroir

Aged of the vines : 60 years old  
100 % Gamay Noir à Jus Blanc.  
Granit soils  
Exposure : Southeast  
Altitude : 350 m  
Average yield : 50hl/ha



### ❑ Vinification – Aging

Semi-carbonic vinification in whole bunches over a period of 11 days in order to extract the finesse of the tannins from this wine.  
Ageing in stainless steel tank to preserve the typical fruit of Beaujolais wines.

### ❑ A sense of taste

- Robe  
Red-ruby colour with purplish reflections.
- Nose  
The nose is rich with aromas of black fruits with spicy notes that bring freshness.
- Palate  
The palate is voluminous and well balanced, the tannins are firm and promising.

### ❑ Food and wine pairing

Drink enter 3 and 5 years.  
To drink at temperature around 16°C with a rib of beef.

#### COPERET Cyril

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