

LUCIEN LARDY FLEURIE « LES ROCHES » 2022



ORIGIN BEAUJOLAIS, FRANCE

APPELLATION

FLEURIE

LOCATION GPS: 46. 1923239 N 4. 7161108 E

VARIETALS 100% GAMAY NOIR

VINEYARD

SINGLE VINEYARD VINES PLANTED IN THE LIEU-DIT "LES ROCHES" +/- 67-YEAR-OLD VINES

SOILS PINK GRANITE AND SAND SOIL

FARMING SUSTAINABLY FARMED

WINEMAKING

WHOLE CLUSTER MACERATION FOR 12 -DAYS, FERMENTATION DONE WITH NATIVE YEAST

AGED 8 MONTHS IN CONCRETE VATS

TECHNICAL INFO. 12.5% ALC. |

ESTATE

Lucien Lardy is a third-generation winemaker who cultivates some of the best Fleurie plots in Beaujolais where he practices sustainable farming. Lucien Lardy is the one son out of four children who stayed to take over for his father and become a winemaker at the family's property. He made it his mission to preserve and honor the legacy in which his father and grandfather have cultivated over the past 100 years. The estate's vineyard extends over 18 hectares and is located in three major appellations: Morgon, Fleurie and Moulin-à-Vent.. Today, Lucien Lardy has become, through hard work, one of the few independent growers in Beaujolais who have given prestige to the Fleurie region.

TERROIR

Les Roches is located in Fleurie, one of the ten Cru in Beaujolais. 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 18-acre vineyard that stands at an elevation of 280m with southern and south-eastern sun exposure. Lucien farms the vines sustainably.

ABOUT THE WINE MAKING & PROFILE

Lucien Lardy uses the unusual type of head pruning known as "rognant au carré" to allow increased exposure to the sun and air circulation. Lucien vinifies each of his lieu-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. A deliciously ripe core of fruit is the centerpiece of this wine with a fine silty tannin in tow. Richly structured and well balanced.

FOOD PAIRING

Pair with grilled meats, roasted chicken, stews, vegetables and hard cheeses.

REVIEWS

2022 – Wine Enthusiast – 92 points

"This wine has a nose of black plum, red cherry, rhubarb, black olive and forest floor. Slightly grippy tannin on the back palate lifts the fruit and imparts added depth. This Fleurie is a wine you pour in your glass and come back to periodically throughout an evening because it evolves in your glass and is a comfortable partner. — Reggie Solomon"

2022 – James Suckling – 90 points