

Cave de Fleurie

Fleurie, 2014



ABOUT THE WINE

You might know Beaujolais as the home of Nouveau—the slightly sweet, unaged wine in fluorescent bottles that pop up in November. But you're better off knowing Beaujolais for Fleurie—a small sliver of the region that makes awesome, age-worthy reds beloved by sommeliers. Jérôme Donzel, the cellar master at Cave de Fleurie, is the area's top talent, just as his father and grandfather were. Your first sip of this Fleurie will make Beaujolais Nouveau a distant memory.

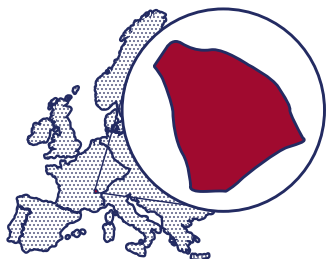


DID YOU KNOW?

Beaujolais Nouveau wines cannot be aged for more than a few months, whereas Fleurie and other high-end Beaujolais can age well for five or more years.

ABOUT THE REGION

Fleurie is one of 10 small subregions of Beaujolais, which is part of Burgundy. Gamay, the only red grape that grows in Beaujolais, is a brighter, fresher relative of Pinot Noir. Warmer than the rest of Burgundy, Beaujolais has an earlier harvest and wines with livelier flavors. Fleurie, French for “flowery,” is aptly named: The wines often have floral aromas.



Fleurie, Beaujolais, France

AT A GLANCE

Variety: Gamay

Vintage: 2014

Vineyard: Various

Oak: Stainless steel and concrete vats

Alcohol: 12.9%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/150

TASTING NOTES

Cave de Fleurie is classic in style for higher-end Beaujolais reds. It strikes a perfect balance between fruity and savory flavors—just as a great Gamay is known to do.

1) Look at the Color



Garnet

2) Swirl & Smell



Cherry



White pepper



Earth



Dried herbs

3) Taste & Savor



TASTING TIP

Take in the wine's spicy, herbal aromas, which give the wine more food-pairing possibilities—especially dishes with aromatic power of their own.

4) PAIR AND ENJOY!



Light &
Bright

Match this wine's symbol to a Blue Apron Meal

These wines are like denim: They go with almost everything. Grenache, Gamay, Barbera and lighter-style Pinot Noirs have enough body to stand up to red meat, and since red-berry flavors complement anything cheesy, spicy or both, the wines are ideal with Mexican food.

More classic pairings:

Margherita pizza | Carnitas tacos | Seared ahi tuna