

Jane Eyre,
Fleurie 2022
Fleurie, Beaujolais, France

Jane Eyre



Grape Varieties	100% Gamay
Winemaker	Jane Eyre
Closure	Natural Cork
ABV	14%
Residual Sugar	0.3g/L
Bottle Sizes	75cl
Notes	Practising Organic

PRODUCER

Jane Eyre is originally from Melbourne. In 1998, she was working as a hairdresser when she asked a customer, who happened to be the wife of wine writer Jeremy Oliver, if she knew of any wineries where she could do work experience. The Olivers recommended Burgundy, which has since been an inextricable part of Jane's life. She went on to gain experience working with Cullen in the Margaret River, Felton Road and Ata Rangi in New Zealand and Ernie Loosen in the Mosel. Based in Burgundy since 2004, she has successfully established her 'micro-négociant' business at a small winery in Cisse. Jane was named 'Négociant of the Year' in the Revue des Vins de France 2021, a true testament to Jane's talent and determination, she is the first woman to be awarded the title.

VINEYARDS

Jane sources 80% of the Gamay for her Fleurie from a single parcel called 'Les Labourons'. The 95-year-old bush vines produce incredibly low yields and sit at approximately 300 metres above sea level on granite soils. The remaining 20% of the blend comes from 50-year-old Gamay vines in top lieu-dit 'La Madone' - expected to be granted 1er Cru status in the upcoming classification of Fleurie vineyards. All of the bunches are hand harvested.

VINTAGE

The 2022 vintage in Beaujolais was characterised by hotter and drier conditions than usual. Disease pressure in the vineyards remained low throughout the growing season and the harvest began in mid-August - significantly earlier than usual. The altitude in of the Fleurie vineyards meant that the grapes underwent a perfectly paced ripening, with cool nights counteracting the heat of the days and allowing the grapes to retain freshness.

VINIFICATION

The hand-harvested Gamay underwent a rigorous sorting upon arrival at the winery. Fermentation with 60% whole bunches took place in stainless steel with several light pumpovers and punchdowns done by winemakers physically getting into the tank. Once fermented to dryness, the wine was racked off the skins and aged in a combination of used 500-litre oak barrels, stainless steel and ceramic tanks for around five months. The blend was assembled in March and then lightly filtered and bottled in May 2023.

TASTING NOTES

Bright ruby in colour. The nose is bursting with aromas of juicy raspberry and blackberry, floral nuances and subtle hints of liquorice and spice from the stems. On the palate fine-grained tannins give structure and a lifted acidity carries the intense flavours onto the lingering finish.