

Jane Eyre,

**Fleurie `Vendanges Entières` 2021**

Fleurie, Beaujolais, France

*Jane Eyre*



Grape Varieties	<b>100% Gamay</b>
Winemaker	<b>Jane Eyre</b>
Closure	<b>Screwcap</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>0.3g/L</b>
Acidity	<b>3.49g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>

## 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 the Gamay for the 'Vendanges Entières' from old bush vine vineyards across Fleurie. Around 50% of the blend comes from the 'La Madone' lieu dit - one of the top sites in Fleurie, expected to be granted 1er Cru status in the classification currently being discussed. The remaining 50% comes from the 'Les Labourons' parcel. The vineyards sit at an altitude of approximately 300 metres above sea level. Granite soils, characteristic of Beaujolais, give the wine a subtle mineral edge. The vines range from 30 years old to 100 years old and produce low yields of very concentrated fruit. All harvesting is done by hand.

## VINTAGE

2021 was a challenging vintage in Beaujolais. Spring frosts across the region resulted in lower yields and the rest of the growing cycle was characterised by cooler and wetter conditions than usual, meaning that disease pressure was high and vigilance was crucial in the vineyards. The harvest was later than usual but the grapes had excellent natural acidity and aromatics, producing wines which are noticeable for their freshness and finesse.

## VINIFICATION

'Vendanges entières' refers to the whole-bunch vinification of this wine. Upon arrival at the winery the hand-harvested grapes were fed directly into stainless-steel tank for 100% whole-bunch fermentation with ten days on the skins with light pumpovers. After ten days, the wine was pressed and separated from the skins and finished the fermentation in stainless steel. Aged for around five months in a mixture of stainless-steel tanks and used 500-litre oak barrels, the final blend was assembled, filtered and bottled in April 2022.

## TASTING NOTES

Bright ruby in colour. The nose is brimming with bright red cherry aromas and subtle hints of white pepper from the stems. On the palate a veil of powdery tannins provides structure and a vibrant acidity carries the flavours onto the lingering finish.