

Domaine Grégoire Hoppenot,  
**Fleurie `Clos de l'Amandier` 2023**  
Fleurie, Beaujolais, France

DOMAINE  
Grégoire Hoppenot



Grape Varieties	<b>100% Gamay</b>
Winemaker	<b>Grégoire Hoppenot</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Acidity	<b>5.14g/L</b>
Wine pH	<b>3.73</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

Named 'Discovery of the Year' in 2021's Revue des Vins de France, Grégoire Hoppenot installed himself in Fleurie following two years as director of the Chapoutier-owned Maison Trénel in Beaujolais. Grégoire has leased nine hectares, along with a small plot in Morgon, which comprises several enviable parcels: Les Moriers, Les Garants, Poncié, La Roilette and Les Roches in Fleurie, and Corcelette in Morgon. Grégoire is meticulous and gentle in both vineyard and cellar. He describes his winemaking as 'intuitive', using indigenous yeasts and low sulphur, and practises organic farming in the vineyard.

## VINEYARDS

The `Clos de l'Amandier` is a remarkable single vineyard at the south-eastern end of Poncié in Fleurie, earmarked for 1er Cru status in the current classification pending approval. This magnificent plot is situated between 280-395 metres above sea level with steep south and south-west facing slopes. The soils are a mixture of granite, sand and shallow, stony clay. The Gamay vines are 15 to 30 years old, with 50% of the plot gobelet trained and the remaining cordon. The depth of the soil and the deep roots of the vines enable them to cope in the summer heat and avoid hydric stress. The vineyard is farmed sustainably and certified organic.

## VINTAGE

The 2023 growing season delivered an exemplary summer in Fleurie, allowing optimal ripeness development and balance, though smaller yields. Harvest commenced August 28th with grapes showing excellent maturity and well-balanced structure.

## VINIFICATION

Upon arrival to the winery, the hand-harvested Gamay underwent a 10-day maceration as whole bunches in 40-hectolitre concrete vats. Fermentation took place with indigenous yeasts at controlled temperatures below 25°C, with pump overs performed daily to achieve a gentle extraction. Following fermentation, the wine spent eight months ageing in concrete tanks before being bottled.

## TASTING NOTES

Classically Fleurie in style, the `Clos de l'Amandier` displays a perfumed nose of violet and strawberry compote. On the palate, the fruit has generous depth, underpinned by fine tannins and a striking backbone of acidity.