

Guillaume Chanudet,  
**Fleurie `La Madone` 2022**  
Fleurie, Beaujolais, France



Grape Varieties	<b>100% Gamay</b>
Winemaker	<b>Guillaume Chanudet</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Acidity	<b>3.9g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

Guillaume Chanudet is, first and foremost, a farmer, being the fifth generation of his family to tend vines in the Beaujolais Cru of Fleurie. His grandfather was a pépiniériste, planting and operating a vine nursery from which the family made the massal selection for their vineyards. As a result, there are no clonal plantings across the family's holdings, an extremely rare occurrence not only in Beaujolais but across France as a whole. Though Guillaume had no obligation to run his family vineyards or vine nursery, he wanted to continue the legacy of his father and grandfather, recognising the vast potential of the family's old vineyards. His vineyards total 7 hectares, 95% of which are in Fleurie, with 5% in Moulin-à-Vent.

## VINEYARDS

The 'La Madone' lieu-dit comprises 38 hectares of vines planted on pink granite. It is widely regarded to be the finest site in Fleurie. Here, Guillaume has a total of 3.5 hectares and uses a specific 1.2-hectare plot within it to create his 'La Madone' cuvée. Planted by Guillaume's grandfather in 1963, this plot is uncertified but farmed using organic principles. It is planted with two rootstocks: one early ripening, one late ripening, something Guillaume was puzzled by when he first began working the vines. Yet he now understands that these rootstocks help create perfect balance in the final wine. He now replants like this throughout his other vineyards, using his grandfather's logic and the same massal selections.

## VINTAGE

2022 was generally a very warm year, reminiscent of 2015 and 2020, but with reduced yields due to frost issues in the spring. This worked in the favour of quality, however, with a small harvest of exceptional fruit. For Guillaume Chanudet, harvest began early on August 27th and was completed by September 5th.

## VINIFICATION

After being harvested by hand, Guillaume Chanudet's 'La Madone' is 100% whole-bunch fermented using indigenous yeast, before undergoing semi-carbonic maceration, in concrete vats, for 10-12 days. This differs from previous vintages, where Guillaume utilised longer extractions (20 days). He now feels that by roughly halving this time, he can better express the "grands terroirs". Post-fermentation, the wine is aged in stainless steel before bottling. No additional SO2 is used throughout the winemaking process.

## TASTING NOTES

Perfumed nose with a bright and juicy red fruit core, firm yet ripe tannins and a supple texture.