

Domaine Grégoire Hoppenot,
Fleurie `Indigène` 2024
Fleurie, Beaujolais, France

DOMAINE
Grégoire Hoppenot



Grape Varieties	100% Gamay
Winemaker	Grégoire Hoppenot
Closure	Diam
ABV	11%
Acidity	4.62g/L
Wine pH	3.02
Bottle Sizes	75cl
Notes	Certified Organic

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

Fleurie `Indigène` is a blend of young vines from two parcels, 'Les Roches' and 'Les Garants'. The vineyards are situated 300 metres above sea level on south and east facing slopes, and trained in a double cordon system. The soil is very light and sandy over a granite bedrock. Fleurie `Indigène` is the first of the Hoppenot wines to be organically certified.

VINTAGE

The 2024 vintage in Beaujolais was characterised by a fresh summer that offered a welcome departure from recent heat-dominated years. Following a challenging spring with heavy rains that encouraged fungal diseases such as mildew and black rot, conditions stabilised considerably as summer progressed. Harvest commenced on September 15th, when the grapes displayed excellent freshness and good balance.

VINIFICATION

Upon arrival to the winery, the hand-harvested grapes underwent a 6 day maceration as whole bunches in 60-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. After pressing, temperatures were kept below 20°C to preserve the pure, fresh fruit characters.

TASTING NOTES

Ruby red in colour, `Indigène` displays elegant notes of raspberry, cherry and dried rose. It is well-structured on the palate with bright red fruit flavours, lifted acidity and polished tannins.