



CHÂTEAU des BACHELARDS  
Comtesse de Vazeilles

**LOCATION:**

France > Beaujolais  
> Fleurie

**VARIETY:**

Gamay

**WINEMAKER:**

Alexandra de Vazeilles



**SCIENCE**

ABV: 14.28%

SUGARS: < 1 g/l

TOTAL SO2: 72 ppm

TOTAL ACIDITY: 3.43 g/l

# Château des Bachelards Fleurie

**EXPERIENCE**

**NAME:** One of the 10 cru villages of Beaujolais, Fleurie means “flowery” and this elegance is noticeable in the wines.

**CHARACTER:** A wine of great sophistication, the nose is intense with wild berry fruits, black earth, pepper, and violet flowers. On the palate there is great finesse with a minerality of graphite, a firm texture, and an expressive finish with fine tannin.

**ENJOY WITH:** Refined dishes with white meats or small game, butternut squash, mushrooms, and lentils. Blanquette de veau is a classic option.

**BEST RESULTS:** Serve at 60-65° F, allow the wine to breath up to one hour before serving or decant for 30+ minutes.

**EXPRESSION**

**FERMENTATION & EXTRACTION:** Destemmed, wild indigenous yeast fermentation in concrete vats. Maceration for 26 days, without carbonic influence or thermovinification.

**ELEVAGE:** 24 months in larger neutral barrels and wooden casks.

**FINING & FILTERING:** No fining or filtering, vegan.

**SULFUR:** Sulfur is added in small quantities after MLF and at bottling.

**SOURCE**

**FARMING:** Certified organic and biodynamic without irrigation, planted with cover crops of vetch and radish, fruit trees, and a diverse ecosystem of farm animals, bees, and herbs for the biodynamic homeopathic sprays.

**LAND:** A 7 hectare plot on soils of schist, mica, and granite. The vines are planted mid slope facing south for best exposure between 900 and 1,000 ft. a.s.l.

**VINE:** Selection massale, 80 to 100 year old vines with high density and very low yields, trained Gobelet with various clonal types.

**HARVEST AND PRODUCTION:** With harvesting and sorting by hand from all estate fruit, 800 cases produced.

