



Paul & Valérie Girard

## DOMAINE LE FAGOLET - LES CHARMES 2022 AOP Morgon

### — Background —

The Fagolet in an 18 hectare vineyards located in the town of Vaux in Beaujolais. The Girard Family continues the tradition with Paul and Valérie Girard (since 1980) and recently, their son Nicolas. The know-how transmits and evolves within their family vineyard, in order to make wines of quality and character. For years, they have made it a point of honor to pamper their vines. All their attention has focused on the valorization of their terroir and our grape varieties. It is thanks to the meticulous work done on their vines and so special soils that they can produce beautiful grapes. They offer the following appellations: AOP Beaujolais Villages Red and Rosé, AOP Beaujolais Villages Blanc, Late Harvest White, Gamay Pétillant and Crémant de Bourgogne. Paul has decided through the production of different vintages to put forward the notion of "Terroirs in Beaujolais" rather than a simple name. By putting into common the 3 notions that characterize the vineyard, they created their own brand: TerroirGeoVin. They decided to join the Syndicat des Vignerons Indépendants to concretize their quality approach to offer wines with character and authenticity.

### — Viticulture —

- 100% Gamay
- 18 hectares of vines
- Yield: 30hl/hec
- Average age of the vines : 50 years
- Soils and sub-soil: deep weathered pink granite - 25 to 51% slope
- Hand harvested and plot by plot selection
- The altitude, relatively high for the region gives cooler nights in plain and preserves the aromas and a better balance.

### — Winemaking —

- Manual harvest at full maturity, destemming of 70% of the vat, cold pre-fermentation maceration in vats at 10°C,
- Then natural and progressive re-elevation of the temperature so that the yeasts can develop and allow the alcoholic fermentation to start.
- The fermentation lasted 18 days with 3 delestages during the period and punch downs every 2 days.
- The alcoholic fermentation started at 25°C and ended at 30°C in order to extract a maximum of polyphenols (aromas).
- Carbonic maceration with cold pre-fermentation maceration at the beginning of the vatting.
- Ageing 6 months in concrete vats.

### — Tasting Notes —

*Ruby color, expressive aromas of black fruits and peony. A wine with a harmonious style, a nice substance and a charming finish. This wine will go perfectly with spicy meat or vegetable dishes or with cheeses of character.*

