



# The Imperial Wine Company

FINE WINE MERCHANTS

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## Beaujolais Tasting Case Offer One of each of the wines described below for only £60.00

Finding the right wines for the season with climate change going on is not without its risks! We hope that May will be warm and Spring-like and without the frosts that have wreaked so much havoc in vineyards from England to the southern Rhone and even Rioja and Navarre in northern Spain in the last week of April.

Warmer weather often has us looking for lighter wines as they seem to match the sunshine and fresh air. One of the best sources of this style is Beaujolais, south of Burgundy, where the Gamay grapes produce the perfect answer. There is no need to sacrifice depth or intensity here, good winemaking will give fine wines with just these characteristics and the added bonus of freshness and vivacity to catch the mood of the season. To catch these at their best you need to look for the named villages such as Fleurie and Morgon and we have put together an offer to introduce you to the region.

Morgon has the most granite of any village in its soil structure and the classic heart of the region is the Mont du Puy with the finest wines coming from the Cote de Puy slope. Gamay loves granite, so we have a relatively strong, muscular wine that has a fine earthy quality that fills out the cherry, damson and red fruit flavours. Morgon needs more time than other Beaujolais to reach maturity and develop its rich savoury flavours and is very good with red meats and barbecue food.

**Morgon Cote de Puy 2008, Potel Aviron, £9.95.**

Fleurie is renowned as having the prettiest wines of the Crus. Floral by name and floral by nature the wines are easily picked out by the rose and violet flower notes that hover round the red fruit flavours. Lucien Lardy produces wines that we have enjoyed for many years, from the Beaujolais Villages that is fun easy-drinking through the classic style of his Fleurie 'Les Roches', to the Fleurie 'Les Moriers', which is a richer and more intense take on this attractive village. He also produces an excellent **Beaujolais Blanc 2014, £10.60.**

**Beaujolais Villages 'Vignes de 1951' 2012, £8.99. Fleurie Les Roches 2013, £12.40.**

**Fleurie Les Moriers 2013, £14.60.**

Julienas' winemaking history dates back 2000 years, local legend claims it was the first Beaujolais village to be planted with vines and is named after Julius Caesar! In general its wines have perhaps more in common with Morgon than Fleurie aligning with Crus having a bit more weight, depth and structure than those leaning to overt fruitiness. Pascal Aufranc's Julienas Les Cerisiers vineyard has 60 year-old vines and cherry trees, hence the name. It may be the suggestion, but these fleshy, spicy wines seem to have cherry and kirsch notes along with other stone fruit flavours.

**Julienas Les Cerisiers 2014, £12.99.**

We'd like to finish with a little anecdote from Simon: "As a callow youth working in Burgundy in 1980, I was lucky enough to be invited to a tasting at the house of Lalou Bise-Leroy, owner of the shipping house Leroy, whose wines are as sought-after as Domaine de la Romanee-Conti. The occasion was to celebrate her 25 years in the business with a tasting of 45 wines from the 1955 vintage. The aperitif was a red wine, served with no information, that had the majority of the guests completely flummoxed. Was it Burgundy? No. Rhone? Nor that. Maybe a wine from the south west or Languedoc? We could not work out what it was, other than complex, deep, nuanced and absolutely delicious, until Jean Troisgras, then the owner of the eponymous three star Michelin restaurant said it had to be a Cru from the Beaujolais. He was correct, however it was not the expected Moulin a Vent, which has a reputation for ageing, but a Morgon, from 1957! I learned not to underestimate Gamay."