



Domaine du Tracot

Fleurie "le Vivier"

A beautiful carmine red color with slight purple highlights characterizes this vintage, which exudes dominant fruity aromas of fresh blackcurrant and white peach. On the palate, red fruit notes clearly prevail. The wine is at once supple, full-bodied, and velvety. The tannins, perfectly integrated and remarkably fine, complete this harmonious and well-rounded Fleurie.

Gamay

Organic

Appellation	Fleurie AOC
Vineyard	The parcel Le Vivier is just half of a hectare and consists of 60 year old vines. Typical appellation soil with large-crystal pink granite.
Vinification	Manual harvest. Traditional vinification using indigenous yeasts and whole clusters. Semi- carbonic maceration of up to 20 days. Aging $\frac{1}{3}$ in cement vats and $\frac{2}{3}$ in tonneaux for 9 months.
Pairing	A fantastic food wine that is extremely versatile. Pairing with richer meats like grilled pork chops, merguez sausages, and deep-fried turkey. Also delightful with Tonkatsu ramen and jerk chicken.

The Tracot estate has been rooted in Beaujolais for over eighty years and four generations. Today, Jean-Paul Dubost runs the 29-hectare estate in Lantignié and several small parcels in five of the Beaujolais Cru villages. Passionate about his terroir, he offers a range of wines that reflect all the nuances of Beaujolais. A precise and tailor-made approach with manual work all year long, respecting traditions and his terroir.

