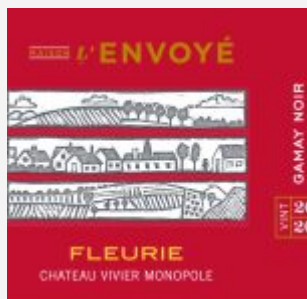


Maison L'Envoye Chateau Vivier Fleurie France 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2020

GRAPE Gamay

GEOGRAPHY Europe

COUNTRY France

LARGER REGION Burgundy

SMALLER REGION Beaujolais

SUB REGION Fleurie

Rationale

Beaujolais has become a hot ticket over the past few years. Especially in restaurants where it has become a dandy of sommeliers who enjoy its flexibility, vibrant red fruit flavors (cherry, strawberry, raspberry), light earthiness/minerality and herbaceousness, and softer tannins which give it great flexibility at the table. The southernmost part of France's Burgundy region, Beaujolais, is home to the native Gamay grape and makes wines that range from the easy and quaffable (hello, bubble-gummy Beaujolais Nouveau), to the more tasty (Beaujolais or Beaujolais Villages), to the more complex and often-intricate, which emanate from her northerly Crus— 10 designated zones on granitic soils and each with its own distinct personality and characteristics.

Known for its elegance and liveness, Maison L'Envoye's Fleurie is found in the north of Beaujolais and covers an unbroken area of three-square miles. The soil here is almost entirely composed of a unique pinkish granite. Fleurie can be divided into two zones. In the higher, steeper areas of the appellation, the soil is thin, acidic, and dry resulting in light and aromatic wines. Below the main village, the terrain is deeper with clay; the wines here are fuller-bodied and age well. Maison L'Envoye is a cool project with winemaking footprints in France's Burgundy, Oregon's Willamette Valley, New Zealand's Central Otago, and Australia's Tasmania— all in pursuit of terroir to craft Burgundy's grape trinity: Pinot Noir, Chardonnay, and Gamay.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: None

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Med+

TANNIN Medium

TEXTURE Lean / Tart

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

RED FRUIT Pomegranate • Red Raspberry • Red / Sour Cherry • Strawberry • Red Plum
Condition: Baked, Ripe, Fresh

BLACK FRUIT Black Raspberry • Black Cherry • Blackberry *Condition: Baked, Fresh*

FLORAL Jasmine • Hibiscus *Condition: Fresh*

OTHER VEGETABLE Mushrooms (Brown) • Mushrooms (White) • Ginger / Root

HERBAL Rosemary • Laurel / Bay Leaf • Basil

OTHER SPICES Licorice (Black) • Licorice (Red) • Sassafras

ORGANIC EARTH Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Used Barrique

OXIDATION/NUTTINESS Macadamia • Chestnut

PERCEIVED WINEMAKING CHOICES Partial / Whole Cluster