



Serge Doré Selections

MERCHANT OF SIGNATURE WINES

LUCIEN LARDY FLEURIE « LES MORIERS » 2022



ESTATE

Lucien Lardy is a third-generation winemaker who cultivates some of the best Fleurie plots in Beaujolais where he practices sustainable farming. Lucien Lardy is the one son out of four children who stayed to take over for his father and become a winemaker at the family's property. He made it his mission to preserve and honor the legacy in which his father and grandfather have cultivated over the past 100 years. The estate's vineyard extends over 18 hectares and is located in three major appellations: Morgon, Fleurie and Moulin-à-Vent. Today, Lucien Lardy has become, through hard work, one of the few independent growers in Beaujolais who have given prestige to the Fleurie region.

ORIGIN

BEAUJOLAIS, FRANCE

APPELLATION

FLEURIE

LOCATION

**GPS: 46. 2017899 N
4. 714562 E**

VARIETALS

100% GAMAY NOIR

VINEYARD

SINGLE VINEYARD; 2.25 ACRES
110-YEAR-OLD VINES PLANTED IN
THE LIEU-DIT "LES MORIERS"
DENSITY: 3,600 VINES/ACRE
ELEVATION: 240M
ANNUAL PRODUCTION: 212 CASES

SOILS

PINK GRANITE AND SAND SOIL WITH
EASTERN SUN EXPOSURE.

FARMING

SUSTAINABLY FARMED

WINEMAKING

WHOLE CLUSTER MACERATION FOR
12 DAYS IN GRIDDED VATS.
FERMENTATION WITH NATIVE
YEASTS.
AGED 12 MONTHS IN NEUTRAL OAK
BARRELS

TECHNICAL INFO.

13.5% ALC. |

TERROIR

"Les Moriés" is a lieu-dit located in Fleurie, one of the ten Cru in Beaujolais. The 110-year-old Gamay Noir vines are planted in the 2.25-hectare single vineyard, "Les Moriés." They vines sit in pink granite and sandy soils at an altitude of 240 meters with an Eastern sun exposure. Lucien Lardy maintains his vines with only sustainable farming practices.

ABOUT THE WINE MAKING & PROFILE

Lucien Lardy uses the unusual type of head pruning known as "rognant au carré" to allow increased exposure to the sun and air circulation. Lucien vinifies each of his lieu-dits separately. By doing so, he is able to maintain each plot's specific characteristics After harvesting, the grapes enter a 12-day whole cluster maceration period in gridded vats and then fermentation with native yeasts. The juice is aged for 12 months in neutral oak barrels until estate bottling. Total annual production is 212 cases. "Les Moriés" has a bright garnet robe. The nose is very pure, with violet flowers and blackcurrant. The mouth is full of blackberries and racy notes, with a long and bright finish.

FOOD PAIRING

Pair with grilled meats, roasted chicken, game, lamb, pork.

REVIEWS

2022 – Wine Enthusiast – 92 points

"Deep purple in color, this Fleurie has a nose of black raspberry, black plum and dried cranberry. On the palate the wine has a plush mouthfeel and persistence on the finish. This wine would pair with almost any dish because of its complementary acid structure and supple red fruit. — Reggie Solomon"

2022 – James Suckling – 92 points

2022 – Vinous – 92 points