



Young Heart Running Free: BEAUJOLAIS

By Neal Martin

The Fessy family have been based in Brouilly since 1888 and over the decades have bought parcels of vine. Today, this domaine oversees around 70 hectares of vineyard, including Brouilly, Moulin-à-Vent, Fleurie and Régnié. They have plenty of old vine material at their disposal, which goes some way to explaining why their wines achieve a respectable quality level for the price.

Henry Fessy tasting notes:

2012 Beaujolais Villages – 84 Points

The 2012 Beaujolais Villages offers simple raspberry and fresh strawberry aromas. The palate is sweet and rounded, very simple, but at least there is some pretty, tart cherry fruit on the finish. Drink now.

2012 Brouilly – 86 Points

The 2012 Brouilly undergoes a traditional vinification and spends 8 to 12 months in tank. It has a light but nicely defined blackcurrant and red cherry nose. The palate is crisp on the entry with supple tannins, a fine line of acidity, and even though the finish is blunt, it is a satisfactory easy-drinking Brouilly. Drink now-2016.

2012 Régnié “Château des Reyssiers” – 85 Points

The 2012 Régnié “Château des Reyssiers” comes from 60-years old vines and undergoes a traditional vinification. It has a bright strawberry and cassis nose that displays good vigor. The palate is sweet and smooth in the mouth with plenty of candied red cherry fruit, agentle grip and a harmonious easy-drinking finish. Drink now-2017.

2012 Fleurie “Château des Labourons” – 87 Points

The 2012 Fleurie “Château des Labourons” comes from 18 hectares of schist and granite soil and sees 8 to 12 months aging in tank. It has a pretty strawberry and red cherry nose that is nicely defined. The palate is clean and fresh with supple tannins, an attractive citric edge leading to a composed finish. Drink now-2017.

2012 Morgon – 84 Points

The 2012 Morgon comes from two hectares of 50-yaer-old vines. It has a rather smudged nose of blackberry and raspberry fruits, that to be honest lacks the prettiness of their Fleurie. The palate is ripe and rounded on the entry with supple tannins and decent weight, but it lacks the finess and grace of a decent Morgon, and seems a little “forced”. Drink now-2017.

2012 Moulin-à-Vent – 87 Points

The 2012 Moulin-à-Vent comes from 55-yer-old vines. It has a more composure and complexity on the nose compared to the 2012 Morgon. The palate is medium-bodied with fresh acidity, lithe tannins and a fine, harmonious tart cherry finish. Drink now-2017.