

Six 2015 vintage Cru Beaujolais tasted

90 **Henry Fessy, Fleurie 2015**

From granite soils rich in large crystals, vines are 50 years old on average, and this was vinified traditionally (not using carbonic maceration). Beautiful ripeness is evident, and a liquorice intensity, though it begins to reveal a tiny floral lift on the nose. Weight and delicious persistence on the palate, with a sweet black cherry fruit and tartness of cherry skins, and that firm youthful finish.

91 **Henry Fessy, Morgon 2015**

Morgon, a village where all of the appellation's vines are situated, has slate soils that are rich in manganese. Once again the vines are quoted as being 50 years old, and the wine is vinified traditionally. Delicious aromas, lots going on and with an intense slick blackness and in the mouth, firm at the core, with plum and cherry skins. Taut stuff, glossy and ripe with such glossy character to the finish and again feeling as if it will age.

90 **Henry Fessy, Juliéнас 2015**

From vineyards on sedimentary soils with old alluvial deposits, again vinified traditionally and coming from 50-year-old vines. A smooth and intense character immediately, with greater intensity and meatiness compared to the Fleurie, but a soft and ripe red fruit character comes through too. Savoury, taught on the palate it is really quite grippy, its tannin structure and acidity adding to that sense of concentration and fullness. This might age rather nicely for several years.