

JULIENAS

« La petite cabane »

An ample and generous wine



Domaine de Gry-Sablon

Secrets of the Cuvée

This plot on the southern flank of “Bessay” is blessed with an exceptional aspect. That is perhaps why there is a “petite cabane” -or little stone hut - in the centre of the vineyard. This cuvée is crafted using grapes from the vines that surround “La Petite Cabane”. The robe is dark ruby; the nose opens onto notes of small black fruit, coupled with a mineral touch.

This Juliénas has personality on the palate, strength with mellow tannins.

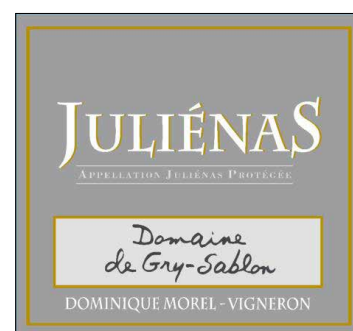


Dishes

Coq au vin, poached egg in red wine sauce, andouillette cooked in mustard, grilled duck breast, feathered game, pan-fried rib steak, red meat and game in sauce, pork shank, braised wild boar gammon, cheese with walnuts, goat's cheese, chocolate fondue.

Serving

Serving temperature	15 °C
Optimal tasting	between 1 and 8 years
Winemaker's suggestion	- between 1 and 4 years for its full, fruity side. - between 4 and 8 years for full maturity.
Cellaring temperature	between 10 and 14°C



Fact sheet

Appellation history

The viticultural vocation of Juliénas goes back over two thousand years and there were definitely vines growing on the slopes there in Gallo-Roman times. Juliénas even owes its name to Julius Cesar himself !!

The birth of AOC Juliénas was on 11th March 1938.

The Vines

Grape variety: Gamay Noir

The estate's first Juliénas harvest: 1991

This plot, called “Le Bessay” is on the southern slope above the village, on a granitic soil with very low clay content but that has the particularity of being covered with small grey stones.

The vines are trained using goblet pruning and are planted at high density (8 500 vines / ha).

Integrated vinegrowing techniques used.

Average plot age: 70 years old.

Vinification

The hand-picked grapes are given the best of traditional Beaujolais vinification using 60% whole bunches and 40% de-stalked grapes.

Macération lasts 10 to 15 days.

Pumping over and punching down at the end of maceration.

Temperature regulation of our stainless steel vats means that we can generally vinify without the use of sulfite.

The wine is matured on fine lees for 5 to 6 months in stainless steel vats.

After natural cold stabilisation, bottling is carried out on the estate.

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