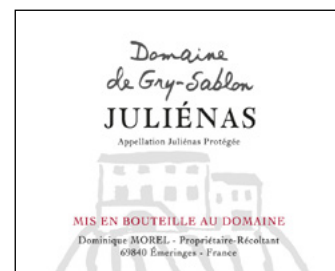




🍇 Secrets of the Cuvée

After spending 7 years studying oenology in Burgundy (Beaune and Dijon), Dominique got bitten by the great cellaring wine bug. He has matured this cuvée following pure Burgundian tradition (or 1950s Beaujolais, when a Julié纳斯 rubbed shoulders with a Burgundy Cru pricewise).

This cuvée boasts a deep garnet robe and discrete roasted bean, vanilla and peony aromas. It is remarkably rich on the palate, with powerful tannins, creamy length and is very lightly oaked. A thoroughbred wine with personality.



★ 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 | 16 °C |
| Optimal tasting | 2 to 12 years or more, depending on the vintage |
| Cellaring potential | 10 to 15 years |
| Winemaker's suggestion | - between 2 and 4 years for its powerful and intense side - between 4 and 12 years for full maturity |
| Cellaring temperature | between 10 and 14°C |

Fact sheet

Appellation history

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

The birth of AOC Julié纳斯 was on 11th March 1938.

The Vines

Grape variety: Gamay Noir

The estate's first Julié纳斯 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.

Maceration lasts 8 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.

Matured on fine lees for 10 to 11 months in oak barrels. The barrels are purchased after having held one wine on one of the most prestigious Burgundian estates.

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