

JULIENAS

“LE CLOS”



TERROIR :

- Locality : Pruzilly et Juliéas
- Lieux-dits : "Le Clos", "Le Plat", "La Croix Rouge"
- The vines are situated on steep hillsides (up to 60%) with a South-West exposure.
- Siliceous volcanic roc soils for "Le Clos" and "Le Plat". Volcanic blue roc and schistic soils for "La Croix Rouge".

WINEMAKING :

- Manual harvests
- Destemming : 80%
- Macération : 10 to 15 years
- Pumping over and cap punching
- Aged 10 months in thermo regulated stainless steel vats
- Malolactic fermentation
- Bottled at the estate

FOOD AND WINE PAIRING:

Red meat, game meat, coq au vin, cheese, strawberries.

SERVICE TEMPERATURE:

13 to 16°C

GRAPE VARIETY :

100% Gamay Noir

VINE GROWING :

- Integrated viticulture with no use of insecticides
- 10 000 vines/hectares
- Gobelet pruning
- Average age of the vines : 55 years.

TASTING :

- Deep garnet colour
- Little red fruits aromas with hints of floral scents.
- Robust with silky tanins. A long finish with hints of spices

AGEING POTENTIAL:

2 to 5 years old