
Juliéna

Cuvée Le Clos

Wine from a single 2-hectares plot around the Château, surrounded by a stone-wall. From 30 to 50% of destalked grapes, 18 months maturation in wooden tuns

Food pairing

Red meat (rib-roast, rump steak), wild game, characterful cheese

Vinification

Harvest:

Hand-picking with optimal phenolic maturity
Selective picking in the vineyard and sorting table in the vinification chai
30% of destalked grapes to allow long vatting

Fermentation:

From 9 to 11 days. Very precise temperature control

Maturation:

Wooden tuns that have already held several wines

Potential of wine aging: Until 7 years

Vineyard

Vineyard characteristics:

This cuvée is made using grapes of 50 years old

Grape variety: Gamay

Training method: Goblet pruning, grass-covered

Terroir

Altitude: Between 200 and 250m, giving an optimal maturity

Orientation: Southeast

Soil: Varied and deep chalky rocks

Wine

Appearance: Ruby red robe with lovely purple-blue tints

Nose: The nose is discreet with fruit in brandy aromas

Floral notes then give a certain delicacy set around raspberry rose and lilac

Palate: The palate is full and fleshy, with a great structured body built on promising tannins

The flavours are a complex combination set around bitter cacao and small tart cherry

