
Juliénas

Cuvée Tradition

Food pairing

Mixed salads, poultry, delicatessen meats, characterful cheese, as aperitif

Service temperature: 14/15°C

Vinification

Harvest:

hand-picking with optimal phenolic maturity

Selective picking in the vineyard and sorting table in the vinification chai

Fermentation:

Around 9 days Very precise temperature control

Maturation:

In wooden tuns, to impart finesse and roundness to this wine

Potential of wine aging: Until 7 years

Vineyard

Vineyard characteristics:

This cuvée is made using grapes selected from our hill slope called Bessay

Grape variety: Gamay

Training method: Cordon pruning, grassed-covered

Terroir

Altitude: Between 220 and 320m, giving optimal maturity and fresh fruit

Orientation: South

Soil: Soils on spoiled "blue stones" in low depth Mechanical weeding

Wine

Appearance: Ruby red robe with slight raspberry glints

Nose: The nose starts out very fresh with tart red fruit prevailing (particularly red currant)

The palate of aromas then ranges out to discrete floral with a touch of spice (peony, carnation, pepper)

After airing, the nose becomes really mellow, highlighting the wine's finesse

Palate: The attack is crunchy and lively, the freshness is underlined by a hint of fresh mint

The silky tannins give a suave sensation in the palate

The dominant flavours are red fruit (cherry) backed up by a peppery note, finishing with a delicate touch of vanilla

Well-balanced

