



CHÂTEAU DE JULIÉNAS
DEPUIS 1582

JULIÉNAS

CUVÉE TRADITION



Food pairing

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

Service temperature: 14/15°C

Wine

Appearance: Ruby red robe with slight raspberry glints

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

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

Exposition: South

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

Mechanical weeding

Working on soils

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

