

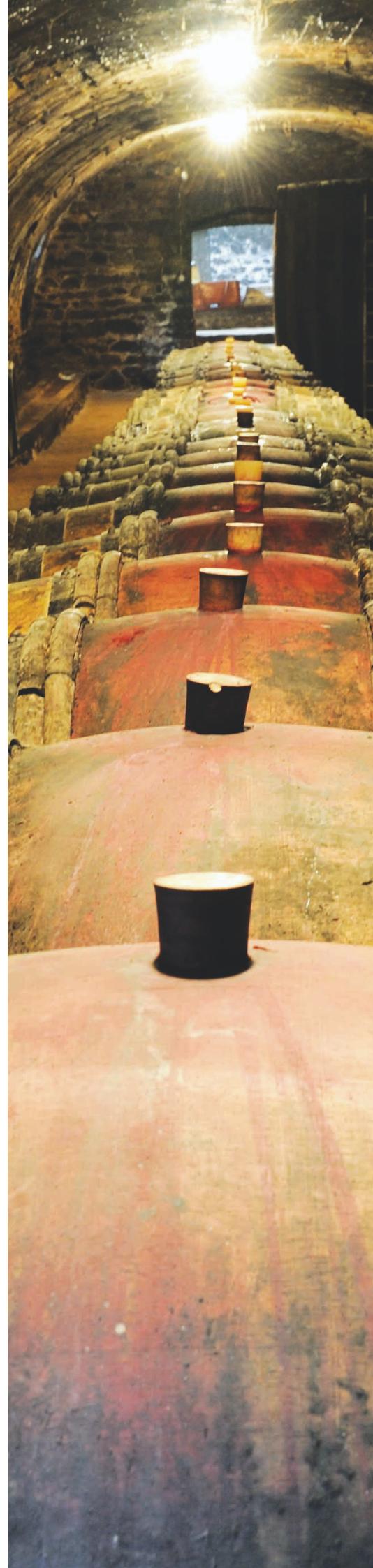
Château de Juliénas

Since 1582



Information Book

2020



Foreword

The Château de Juliénas is owned by the Condemeine family since 1907. Located on a vineyard of 40 hectares, it produces three Beaujolais crus: Juliénas, Moulin-à-Vent and Fleurie.

Thierry Condemeine, great grandson of Claude Condemeine, and his wife Aurélie, exploit the lands. Backed by the skills and talents of his ancestors and with a concern on the environmental issues, Thierry work mixes tradition and modernity. Indeed, in 2018, the Château obtained the Terra Vitis label, guaranteeing a sustainable farming, respectfull of the environment. To go further in their approach, Thierry and Aurélie have also begun a conversion into organic farming since 2019.

In this information book, you will find our seven cuvées produced at the castle: one Beaujolais-Villages rosé, four of Juliénas, one of Fleurie, and one of Moulin-à-Vent, and also our grape juice.

Following the renewal of our Moulin-à-Vent vines, the cuvée is not available. Waiting for you in 2021 to taste it!

With the wellingness of expansion of our range, a cuvée of Chardonnay will be presented in 2022.

We also have a wine tourism offer, with different types of visits: tour of the winery, wine vaulted cellar, tasting of our wines, visit of the vineyard in a 1964 van. By welcoming tourists, mainly foreigners, we promote our Beaujolais crus.



History

Dating to the 13th Century and property of the lords of Beaujeu, the Château de Juliénas was always meant to be a wine property. The North part was re-built at the end of the 16th Century.

The authentic vaulted caves in local stones were built in 1744.

In 1907, the great grandfather of Thierry, Claude Condemeine, bought the Château, restored it, and improved the wine estate.

The vineyard is today 40 hectares in the appellations Juliénas, Fleurie and Moulin-à-Vent, which is the biggest private property in the appellation Juliénas.



Technical factsheet

Appellations: Juliénas, Fleurie, Beaujolais-Villages, Moulin à Vent (available in 2021)

Surface area: 40 hectares

Grape variety: black gamay with white juice

Vines per hectare: from 6 200 to 10 000 / ha

Aspect: South/ Southeast

Yield: 50 hectoliters / hectare

Pruning: short goblet and double cordon

Average vine age: 45 years old

Harvest: the grapes are hand-picked

Wine making: traditional method, semi-carbonic maceration, carbonic maceration

Maturation: from 8 to 18 months in wooden tuns and oak barrels



Beaujolais-Villages

Cuvée Rosanna

Food Pairing

Apéritif, dinner apéritif

Vinification

Harvest:

hand-picking with optimal phenolic maturity
Selective picking in the vineyard and sorting table in the vinification chai

Fermentation: Cold skin fermentation, malolactic fermentation

Maturation:

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

Potential of wine aging: one year and a half

Vineyard

Vineyard characteristics:

10000 vines / hectare

Grape variety: Gamay

Training method: Cup size, mechanical weeding

Terroir

Age of the vines: 42 years

Orientation: South

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

Wine

Appearance: Rose petal colour with silver reflections

Nose: The nose is discreet with red fruity aromas (red fruits)

Palate: The attack is crunchy, nice freshness, honey aromas (acacia honey).
Light wine, easy to drink.



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



Juliénas

Cuvée Prestige

Food pairing

Red and white meats, grilled meats, cold meats, cow's milk 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



Juliénas

Cuvée Bessay

Food pairing

Homemade burger, mixed salads, delicatessen meats, cheese

Vinification

Harvest:

Hand-picking with optimal phenolic maturity
Selective picking in the vineyard and sorting table in the vinification chai

Fermentation:

8 days, carbonic maceration, very precise temperature control
No sulphites and yeasts added

Maturation: Stainless steel**Potential of wine aging:** 3 to 5 years

Vineyard

Vineyard characteristics:

6250 pieds/hectare, in organic conversion. Will be certified in 2023
Young vines

Grape variety: Gamay**Training method:** Cordon pruning, grassed-covered

Terroir

Altitude: 382 m**Orientation:** South**Soil:** Varied and deep chalky rocks

Wine

Appearance: Red velour colour with dark purple reflections, limpid and shiny wine**Nose:** First discret nose with light tobacco aromas, liquorice, jammy black fruits**Palate:** The attack is clear and fresh, we can find some pepper liquorice notes, typical of Juliénas. Round and silky tanins. Well balanced

Juliénas

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



Juliénas

Cuvée Claude Condémine

Food pairing

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

Vinification

Harvest:

Hand-picking
with optimal phenolic maturity
Selective picking in the vineyard and sorting table in the vinification chai

Fermentation:

From 9 to 11 days
Very precise temperature control

Maturation:

12 months in oak barrels that have already held 5 to 10 wines to give finesse and roundness to the wine with lightly oaked aromas
This cuvée is made exclusively using press juice and is not filtered.

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



Fleurie

Cuvée Les Moriers

Food pairing

Grilled red and white meats (prime rib of beef, rump), barbecue, "bourguignonne" fondue, cheese (goat cheese), summer food (garden salad), aperitif

Vinification

Harvest:

Hand-picking with optimal phenolic maturity. Selective picking in the vineyard and vibrating table in the vinification chai

Fermentation:

From 7 to 9 days
Very precise temperature control

Maturation:

8 months in one hundred years old wooden tuns

Potential of wine aging:

Until 7 years

Vineyard

Characteristics:

Grapes from a single one-hectare plot in "Les Moriers" locality

Grape variety: Gamay

Training method: Goblet pruning
Mechanical weeding

Terroir

Altitude: 250 m, giving an optimal maturity

Orientation: South / Southeast

Soil: Lightly stony soils from piedmont areas and ancient alluvial material

Wine

Appearance: Dark ruby

Nose: Initially fresh and very expressive, the bouquet develops notes of flower, mainly violet and iris, fresh grape and black fruit overtones

Palate: Charming, the palate reveals fineness, supported by silky tannins and a good acidity

The structure is well-built with a nice aromatic palate
The finish gives persistent fresh and floral aromas



Moulin-à-Vent

Cuvée Le petit Brennay

Food pairing

Roasted red meat (rib-roast, rump steak) or in a sauce, wild game, farm cheese (Fourme d'Ambert, Saint-Nectaire, goat cheese) or lightly spiced food (oriental)

Vinification

Harvest: hand-picking at peak ripeness

The grapes are sorted twice, on the vine and on a vibrating table in the vinification chai

Fermentation: 15 days

Very precise temperature control

Maturing: 12 months in oak barrels that have already held 3 to 5 wines

Potential of wine aging: Until 9 years

Vineyard

Characteristics:

A single plot of less than one hectare called "Le Petit Brennay"

Grape variety: Gamay

Training method: Cordon pruning

Mechanical weeding

Working on soils

Terroir

Altitude: About 200m, giving optimal ripeness

Exposition: East facing

Soil: Lightly stony soils from piedmont areas and ancient alluvial material

Wine

Appearance: Deep garnet-red with purple tints

Nose:

Fine, elegant and subtle; initially the nose gives off mineral hints and aromas that are characteristic of the grape variety, including floral (rose and violet), red and black fruit (cherry) and liquorice

Palate:

The attack is fleshy and warm

The palate is structured and with mellow tannins

The subtle flavours cover a palette from notes of jammy fruit, through to with sweet spices and the delicate touch of oak (vanilla and toffee) characteristic of its oak barrel aging

The complexity of its flavours and hint of sweetness (peaches in syrup) gives a long finish with a lot of roundness.



Grape Juice

Made from our gamay grape variety, this grape juice is made by groove.

Garanted 100% natural, sugar free, and preservatives free.

It is also pasteurised for a longer conservation.

Close vial tightly after using and store it in a cool place for 3 days maximum after opening.

