

CHÂTEAU DE JULIÉNAS

D E P U I S 1 5 8 2



Information Book 2019~2020



Spes Mea Deus

Foreword



The Château de Juliéna is owned by the Condemine family since 1907. Located on a vineyard of 40 hectares, it produces three Beaujolais crus: Juliéna, Moulin-à-Vent and Fleurie. Thierry Condemine, great grandson of Claude Condemine, 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, respectful 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 six cuvées produced at the castle: four of Juliéna, 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 willingness 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.



Thierry and Aurélie with their children



Summary



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Location

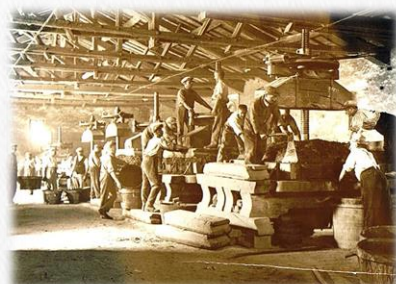


Château de Julié纳斯

History



Spes Mea Deus:
God is My Hope
*Stone medallion engraved
in the Château in 1582*



The winery in the past

Dating to the 13th Century and property of the lords of Beaujeu, the Château de Juliéas 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 Condemine, bought the Château, restored it, and improved the wine estate.

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



“Beyond my job, the Château de Juliéas represents a multitude of stories, 'terroirs', wines... and carries proudly, nationally and internationally, values of authenticity, performance and conviviality.

Wine grower, the most beautiful job in the world? I do think so!

Inhabited by wine growers from generation to generation, le Château de Juliéas is passed on and progresses with time. Planting, pruning, harvest, ... With my wife Aurélie's help, our work is based on the seasons, the weather, but beyond all that, on the passion and the pleasure to continue my parents' story and write our children's.

Finally, with the will to develop a sustainable agriculture, our wine estate received the Terra Vitis Label in 2018. Since 2019, we have started a conversion into organic farming”.

Thierry CONDEMINÉ



The courtyard of the castle in 1960



The winery in 1980

Technical factsheet



Appellations: Julié纳斯, Fleurie, Moulin-à-Vent

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. Reasonable quantities of sulphites, use of indigenous yeasts.

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

Alcohol content: 13% vol



Our wines



Julié纳斯, Cuvée Tradition

Julié纳斯, Cuvée Prestige

Julié纳斯, Cuvée Le Clos

Julié纳斯, Cuvée Claude Condemine

Fleurie, Cuvée « Les Moriers »

Moulin-à-Vent, Cuvée « Le Petit Brennay » (2021)

JULIÉNAS

Cuvée Tradition 2017



Food pairing

Mixed salads, poultry, delicatessen meats, characterful 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 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

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

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



JULIÉNAS

Cuvée Prestige 2015



Food pairing

Red and white meats, grilled meats, cold meats, cow's milk cheese and chocolate dessert

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

Vineyard

Characteristics: This cuvée is made using grapes of 45 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

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



JULIÉNAS

Cuvée Le Clos 2017



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.

Wine

Appearance: Deep cherry robe

Nose: Powerful and complex, the nose unveils notes of liquorice, raisins, stewed fruit and a whole range of sweet spice, mixed with woody notes (cacao and praline)

Palate: Very fleshy at first, the palate quickly shows its strength, backed up by tannins that have been matured in oak over a long period

The whole is well-built with a good balance

Vineyard

Characteristics: Grapes from a single two-hectares plot around the Château, surrounded by a stone-wall

Grape variety: Gamay

Training method: Goblet pruning

Terroir

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

Orientation: South / Southeast

Soil: Soils on deep spoiled “blue stones”

Vinification

Harvest: Hand-picking with optimal phenolic maturity

Selective picking in the vineyard and sorting table in the winery

Fermentation: From 9 to 11 days

Very precise temperature control

Maturation: 18 months in new wooden tuns to give finesse and roundness to the Cru with lightly oaked aromas

Potential of wine aging: Until 7 years



JULIÉNAS

Cuvée Claude Condemine 2017



Food pairing

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

Wine

Appearance: Deep red robe with a few purple tints remaining

Nose: As it opens out, the nose is powerful and complex with a mix of red stone fruit and spicy floral (lily, peony) aromas

The oak barrel maturation gives leather and cacao aromas

Take time to aerate this wine by gently swirling the glass

You will be able to enjoy the wide palette of aromas and flavours that it then develops fully

Palate: The attack is incredibly full

The flavours start out on cherry in brandy style, closely followed by vanilla and toffee, giving a subtle reminder of oak ageing

The tannins that are most noticeable at the end are still steeped in youth and show this wine's great ageing potential

Vineyard

Characteristics: This cuvée is made from more than 50 years old grapes

Grape variety: Gamay

Training method: Goblet pruning, grass-covered

Terroir

Altitude: Between 200 and 250m, giving optimal maturity

Exposition: South / Southeast

Soil: Varied deep chalky rocks and deep granite

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 9 years



FLEURIE

Cuvée « Les Moriers » 2015



*Wine from “Les Moriers” locality, giving fruit and minerality
From 30 to 50% of destalked grapes, 8 months maturation in wooden tuns*

Food pairing

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

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

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

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



MOULIN-À-VENT

Cuvée « Le Petit Brennay »



Wine from “Le Petit Brennay” locality, the most full-flavoured and structured of our range

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)

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.

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

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



GRAPE JUICE



Taste our grape juice, it will give real pleasure to children and adults!

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

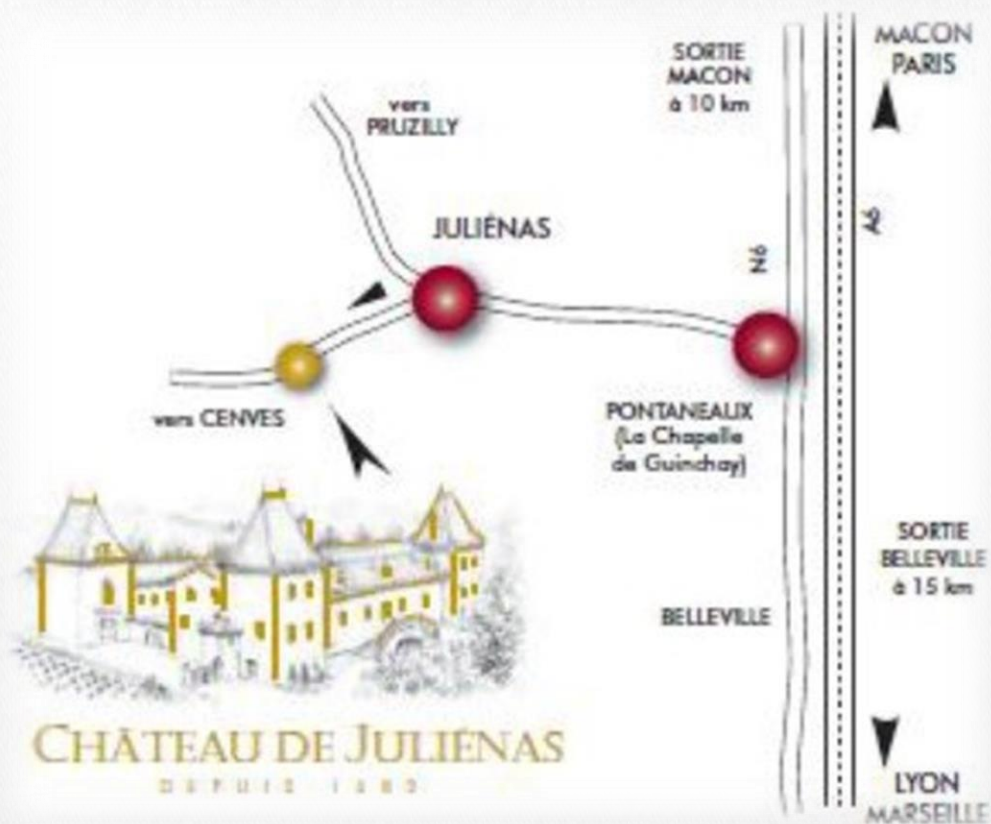
Garanted 100% natural, sugar free, and preservatives free.

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.



To the Château



GPS : Lieu dit « Les Blondels »