



CHÂTEAU DE JULIÉNAS
DEPUIS 1582

FLEURIE CUVÉE « LES MORIERS »



*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) or as aperitif

Wine

Appearance: Dark ruby with purple tints

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 palette
The finish gives persistent fresh and floral aromas

Vineyard

Characteristics: Grapes from a single 1-hectare plot in “Les Moriers” locality

Grape variety: Gamay

Training method: Goblet pruning

Mechanical weeding

Working on soils

Terroir

Altitude: 250 m, giving an optimal maturity

Exposition: 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 sorting table in the vinification chai

Fermentation: From 7 to 9 days

Very precise temperature control

Maturation: 8 months in wooden tuns that have already held several wines, to impart finesse and roundness to this wine

