



2019 Julié纳斯

Les Capitans

Beaujolais / AOC Julié纳斯

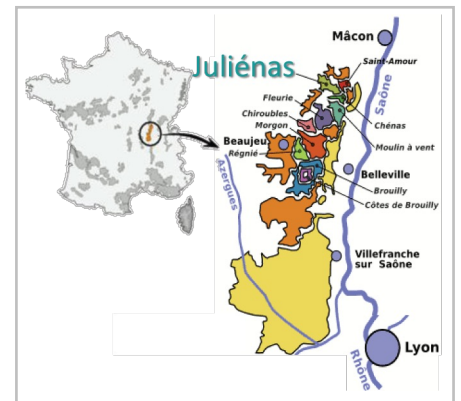


Winemaker Notes

Dark red in hue, this wine reveals a deep bouquet. Its nose is complex, with dark fruits, tobacco and licorice, typical aromas of its terroir. The impression on the palate unveils the numerous qualities of this wine. It is powerful, with tannins softened by its long aging and perfectly balanced, with a touch of freshness most welcome in this solar vintage. The aromas are particularly long lasting on the palate, indicator of an exceptional wine.

Vineyard

Located at the extreme north west of the Beaujolais area, the Cru of **Julié纳斯** lies on the hinge between two vineyards Beaujolais Gamay and Mâcon Chardonnay. The Climat **Les Capitans** is without doubt the most famous of the appellation. Its soil, matrix of clay and granite, ensures a stable water supply throughout the year. Thanks to its direct south exposure, the grapes ripen optimally to produce a well structured wine with fruity and spicy aromas.



Grapes

100% Gamay

Winemaking

Partly destemmed grapes macerated for 26 days with temperature maintained around 30°C. Indigenous yeasts. Aging during 12 months, one half in big barrels (demi-muid) and the other in tanks. No fining, light filtration.

Alcohol by Volume

14.5%

Aging Potential

To drink now, it will reach its peak around 2030.

Food Match

Serve between 15° and 16°C with feathered game, a braised lamb shoulder or duck confit. It will also be very pleasant with a soft cheese.