





#### POWERFUL AND FLESHY RED WINE

# Juliénas

#### TASTING NOTES

Visual: Limpid red colour with purple glints.

Nose: A powerful pedigree bouquet with complex aromas of red fruit (Morello

cherry, strawberry, myrtle) and spice (pepper, cinnamon).

**Palate:** Suave and full in the mouth, it is a well-balanced wine with lively tannins. Retro-olfaction brings notes of ripe black berries (bilberry, blackcurrant). The

finish is persuasive and subtle.

#### WINE AND FOOD PAIRING

It will bring out the best in charcuterie, terrines, red meat dishes, poultry in sauce and blue-veined cheese. For family occasions we typically serve it with lamb chops in a salt crust.

Serving temperature: 16-18°C.

### WINEMAKING AND MATURING

Grape variety: Gamay.

**Vinification:** Semi-carbonic winemaking (Beaujolais method). **Maturing:** In stainless steel tanks in order to capture the aromas.

### THE TERROIR

Juliénas is the furthest north of the 10 Beaujolais "Crus" with vines spread across 578 hectares of western slopes of the Beaujolais hills. Embracing the hillsides of Mont de Bessay and south facing, the vineyards are composed of granite and sandy soils.

## DID YOU KNOW?

The appellation Juliénas AOC was created in 1938 and is proudly claimed by 4 communes: Emeringes, Julié, Juliénas (Rhône département) and Pruzilly (Saône-et-Loire département). According to legend Juliénas owes its name to Julius Caesar, as the emperor and his legions probably used the Beaujolais region as a base during the conquest of Gaul.



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The legendary little knight character that appears on our bottles and on all our branding truly captures the essence of La Burgondie. Courageous, confident and loyal. We are a forward-thinking, like-minded group of individuals who are fiercely proud of our Burgundian roots, our beautiful region and our wines. Passion, solidarity and centuries of expertise has brought us together in a collective effort to bring you the best that our beautiful region has to offer. Our wines, produced using environmentally friendly farming methods, are evocative of our hard-working co-operative-winemaker families who give their all, and have done so for generations. It's our way of life in a glass.

Crus du Beaujolais