

JULIENAS *HERITAGE* 1961 2023

This cuvée was made in homage to the creators and ambassadors of the Cave de Julié纳斯. The grapes are delicately chosen from the most beautiful terroirs of Julié纳斯, especially on the «Les Mouilles» climate. Facing south on the heights of the village, the vines enjoy excellent sunshine that gives the wine all its concentration and richness.

COMPOSITION - PRODUCTION

TERROIR : Soils of granitic and stony origin

GRAPE VARIETY: 100% Gamay with white juice

VINIFICATION : Manual harvest – Vatting in whole bunches – carbonic maceration: +/- 10 days – temperature control at 27/28°. Bottling February/March.

TASTING

Rich in colour and aroma, this Julié纳斯 reveals an expansive bouquet of black fruit notes, intense spices and a floral touch. Fleshy and warm on the palate, it develops a beautiful length thanks to powerful and elegant tannins. A Julié纳斯 who has body, ideal in wine for aging.

APPEARANCE : Garnet supported almost black.

NOSE : Deep and concentrated aromas of black fruit and peppery notes.

MOUTH : Structured, dense where harmoniously mix spices, fruits and tannins.

SERVICE

FOOD & WINE PAIRINGS : Duck and meat with spicy sauces.

SERVING TEMPERATURE: 15°-16°

AGING POTENTIAL : 7 – 8 years

Alcohol abuse is dangerous for health. To consume in moderation.

