

JULIENAS

SUBLIME

2023



From old vines on the place called «En Rizières», these vines are very favorably exposed on alluvial soils which give fruit full of sun giving color and intense aromas. This wine is a beautiful representation of the richness of this terroir.

COMPOSITION - PRODUCTION

TERROIR : Silty sand soils from granite.

GRAPE VARIETY : 100% Gamay with white juice

VINIFICATION : Manual harvest – Vatting in whole bunches – carbonic maceration: +/- 10 days – temperature control at 27/28°. Maturing on fine lees for about 8 months.

TASTING

A purplish colour and an intense nose that reveal a harmonious expression of black and red fruits. On the palate, the wine is round, smooth and with a nice finish with melted tannins and spicy notes.

APPEARANCE : Garnet with purplish reflections.

NOSE : A nice scent of red and black fruits very expressive.

MOUTH : Fleshy and velvety. Balanced between a dominant fruity and complex tannins.

SERVICE

FOOD & WINE PAIRINGS : Deer stew, coq au vin.

SERVING TEMPERATURE : 15°-16°

AGING POTENTIAL : 7 – 8 years

