

JULIENAS

LES ARMOIRIES

2022

From selected plots on the heights of the town of Julié纳斯. This Julié纳斯 expresses all the typicity of its appellation. In homage to Julius Caesar from whom the name of the Cru would come, he possesses presence, elegance and power.

COMPOSITION - PRODUCTION

TERROIR : Historical selection of our cellar, "les Armoiries" is produced on the place called "Les Capitans", one of the best exposed climate of the Julié纳斯 cru. The volcanic clay-schist soils give the grapes a remarkable maturity.

GRAPE VARIETY : 100% Gamay with white juice

VINIFICATION : Manual harvest – Vatting in whole bunches – carbonic maceration: +/- 10 days – temperature control at 27/28°. Matures in tank for about 7 months. Bottling February/March.

TASTING

A complete harmony on the nose and mouth : fleshy, discreetly spicy. This wine has a nice aromatic persistence and dense tannins. A Julié纳斯 portrait of the appellation.

APPEARANCE : Intense purple.

NOSE : Complex, expressing red fruits, spices and a touch of dried fruits.

MOUTh : Balanced and sustained, discreetly spicy with a nice length.

SERVICE

FOOD & WINE PAIRINGS : Small game and meats in sauce.

SERVING TEMPERATURE : 15° -16°

AGING POTENTIAL : 3 - 4 years



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

