



JULIENAS

RESERVE DE BEAUVERNAY

2023

This Julié纳斯 is from the place called «Beauvernay», hill located in the communes of Julié纳斯 and Jullié. True to its typicity, this selection reveals a wine with a gourmet profile and rich in complexity. Its singular terroir confers a real potential for keeping.

COMPOSITION - PRODUCTION

TERROIR : Located on the hill that bears his name, the place called “Beauvernay” is composed of ancient volcanic rocks commonly called “Blue Stones”: this terroir has a remarkable sunshine thanks to its South-South West exposure and produces wines of character.

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.. Maturing on fine lees for about 8 months.

TASTING

With an aromatic precision on sweet spices and candied red fruits, the mouth is marked by a beautiful fabric combining structure and flexibility. In the final, the tannins are coated with a touch of sweetness.

APPEARANCE : Deep ruby red.

NOSE : Fresh and fruity.

MOUTH : Generous and ample of a long persistence and offering sweet notes of red fruits.

SERVICE

FOOD & WINE PAIRINGS : Lamb and filet mignon.

SERVING TEMPERATURE : 15°-16°

AGING TEMPERATURE : 4 - 6 years



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

