

# JULIENAS

Named after the Château du Bois de la Salle, the winery's headquarters, this Julié纳斯 is emblematic and historic in the range. Offering a wine on the fruit and freshness it will convince lovers of Beaujolais crus.

## COMPOSITION - PRODUCTION

**TERROIR :** Sandy clay soils and recent alluvial basins of the Saône.

**GRAPE VARIETY :** 100% Gamay with white juice

**VINIFICATION :** Manual harvest – Vatting in whole bunches – carbonic maceration: +/- 8 days – temperature control at 27/28°.

Maturation in stainless steel tank for 7 months. Bottling February/March.

## TASTING

Its particularly expressive colour and nose reveal a wine dominated by persistent fruity flavours. In the mouth, it is marked by a beautiful material all in roundness and length.

**APPEARANCE :** Brilliant purple.

**NOSE :** Rich and complex with notes of raspberry, blackberry, blackcurrant and spice nuances.

**MOUTH :** This Julié纳斯 seduces with its generosity and elegance. Pleasant from its first years while retaining a good aging potential.

## SERVICE

**FOOD & WINE PAIRING :** Stewed and grilled meat.

**SERVING TEMPERATURE :** 14°-15°

**AGING POTENTIAL :** 2 month after opening



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



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