



JULIENAS *TERRE D'EDEN* 2022

In 2021, Aurélien BERTHELON winemaker and co-president of the winery was awarded the AB label. He works daily to develop a more sustainable and environmentally friendly viticulture by combining modern practices and values of yesterday and today.

Terre d'Eden is the expression of this approach, a return to the sources, a preservation of the fauna and flora and a sustainable perspective for the future.

COMPOSITION - PRODUCTION

TERROIR : Alluvial clays and stony.

GRAPE VARIETY : 100% Gamay with white juice

VINIFICATION : Manual harvest – Vatting in whole bunches – carbonic maceration: +/- 8 days – temperature control at 27/28°. Maturation on fine lees in amphora and oak barrel of 500 liters for about 8 months.

TASTING

The ruby colour with carmine highlights reveals a complex nose with notes of sweet spices, ripe fruits, compotes and slightly toasted. In the mouth, it is marked by fine and melted tannins.

APPEARANCE : Red slightly tiled.

NOSE : A fine expression of red fruits and spices.

BOUCHE : Elegant by its aromatic complexity and finesse.

SERVICE

FOOD & WINE PAIRINGS : Roasted poultry, light red meats and assorted dry cheeses.

SERVING TEMPERATURE : 14° - 15°

AGING POTENTIAL : 2 - 5 years

