

# JULIENAS

## *EXPRESSION FÛT DE CHÊNE*

### 2023

The idea of extracting all the potential of its terroir by its ageing in oak barrels gives this Juliénas a strong character. It will delight lovers of opulent and refined wines.

### COMPOSITION - PRODUCTION

**TERROIR :** Silty sand soils and recent alluvial deposits of the Saône

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

**VINIFICATION :** Manual harvest – Vatting in whole bunches – carbonic maceration: +/- 10 days – temperature control at 27/28°. Maturing new and 2/3 year barrels for about 12 months before assembly for bottling.

### TASTING

This Juliénas matured in oak barrels offers a nice woody taste that accompanies a fruity and peppery aromatic expression. A long and harmonious finish concludes the tasting.

**APPEARANCE:** Brown red with copper shades.

**NOSE :** Fine and typical on scents of oak, dried fruits and spices.

**MOUTH :** Solid and firm. The texture fills the mouth with its roundness and powerful tannins.

### SERVICE

**FOOD & WINE PAIRINGS :** Stewed meats and game.

**SERVING TEMPERATURE :** 15° - 16°

**AGING POTENTIAL :** 4 - 6 years

