

JULIÉNAS TRADITIONNEL

Grape variety: Gamay

Colour : Red

Terroir: Limestone-clay soil; Southeast facing

Vine age : 55 years old

Tending: Integrated, **eco-friendly** tending, the vines are goblet pruned by hand; the grapes are hand-picked

VINIFICATION

Carbonic vinification that is typically used to craft Beaujolais, with 10 to 12-day vatting to transfer the essence of the grapes to the wine. Temperature control to craft quality wines.

MATURING

Either in oak tuns or in enamel-lined vats

Bottling is generally in April or May

TASTING

Eye: Ruby red robe

Nose: Very open and complex red berry fruit bouquet

Palate: Well-structured mouthfeel and beautifully mellow tannins for a balanced and rounded wine

SERVING

Cellaring: 5-6 years

Food and wine matches: pairs well with red meat, coq au vin and a platter of matured cheeses



Contact

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JULIÉNAS VIEILLES VIGNES

Grape variety: Gamay

Colour: Red

Terroir: Limestone-clay soil; Southeast facing

Vine age: 65 to 80 years old

Tending: Integrated, **eco-friendly** tending, the vines are goblet pruned by hand; the grapes are hand-picked. Low yield at between 20 and 25 HL/HA

VINIFICATION

Carbonic vinification that is typically used to craft Beaujolais, with 10 to 12-day vatting to transfer the essence of the grapes to the wine.
Temperature control to craft quality wines.

MATURING

Either in **oak tuns** or in **enamel-lined vats**
Bottling is generally in April or May

TASTING

Eye: Red robe

Nose: A hedgerow fruit bouquet including blackberry

Palate: Good structure to the mouthfeel with rounded and balanced noticeable tannins

SERVING

Cellaring: 5-6 years

Food and wine matches: Goes well with game, meat in sauce and a platter of matured cheeses



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BEAUJOLAIS VILLAGES

Grape variety: Gamay

Colour: Red

Terroir: Limestone-clay soil; Southeast facing

Vine age: 55 years old

Tending: Integrated, eco-friendly tending, the vines are goblet pruned by hand; the grapes are hand-picked

VINIFICATION

Carbonic vinification that is typically used to craft Beaujolais, with 8 to 10-day vatting to transfer the essence of the grapes to the wine. Temperature control to craft quality wines.

MATURING

Either in oak tuns or in enamel-lined vats
Bottling is generally in April or May

TASTING

Eye: Ruby red robe

Nose: Very fruity with red berry fruit aromas

Palate: Harmonious and suave mouthfeel for a really enjoyable easy-to-drink wine

SERVING

Cellaring: 2-3 years

Food and wine matches: Goes well with cold cuts and delicatessen meats as well as a platter of cheeses



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