

# 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

00 33 (0)6 07 86 85 19 / (0)6 80 01 22 90  
contact@lagammebeaujolaise.com

237 Route de Douby, 69115 CHIROUBLES

[www.lagammebeaujolaise.com](http://www.lagammebeaujolaise.com)

# 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



## Contact

00 33 (0)6 07 86 85 19 / (0)6 80 01 22 90  
contact@lagammebeaujolaise.com

237 Route de Douby, 69115 CHIROUBLES

[www.lagammebeaujolaise.com](http://www.lagammebeaujolaise.com)

# 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



## Contact

00 33 (0)6 07 86 85 19 / (0)6 80 01 22 90  
contact@lagammebeaujolaise.com

237 Route de Douby, 69115 CHIROUBLES

[www.lagammebeaujolaise.com](http://www.lagammebeaujolaise.com)