

# JULIÉNAS LES CHANORIERS N°1

## Without sulphites

## BEAUJOLAIS



**Location :**

Located in the west of the Juliéna's area, in the hamlet of Les Chanoriers.

**Soil :**

Shist and disintegrated granite

**Grape Variety :**

Gamay

**Color :**

Red

**Alcohol :**

13 % vol.

**Vinification :**

Manual harvesting, maceration of grapes in tanks

**Tasting Notes :**

Deep ruby color, the nose is both powerful and of a very beautiful finesse. The mouth presents an attack on floral notes then spicy (pepper). For this cuvée, without sulphites added, the indigenous yeasts have carried out their successive transformations, with the aim of obtaining a long, calm and stylish vinification, and thus to allow the wine to develop the full expression of its terroir. This cuvée is fragile, take the greatest care of it !

**Pairing Suggestions :**

Roasted game or in sauce, duck breast, red meat, world red meats, world cuisine. It goes very well with soft cheeses slightly advanced (Munster, Saint Nectaire..).