



JULIENAS Côte De Bessay 2019

GRAPE VARIETY AND TERROIR

Our vineyard extends over 3.14 hectares on the southern slope of Mont Bessay. Ideal exposure, where the Gamay enjoys sunny climate conducive to excellent maturity. Cold west winds calm the summer heat. Soils on altered blue stone and deep granite. High planting density, 10000 plants per hectare, limiting production factor. Short and severe pruning in fan form. Average age of the vines: 60 years old.

WINEMAKING AND AGEING

Grapes are picked and sorted by hand. The whole bunches vinification begins with a maceration of about twelve days in thermo-regulated cement or stainless steel tanks. Temperature control is crucial at the time of alcoholic fermentation. It is maintained at 24°degrees Celsius. “Pigeage”, punching down the cap or “delestage”, rack and return, precede the pressing of the Cuvée. The first juice drawn gives the wine, freshness and fruity aroma. The pressed juice brings a stronger tannic structure necessary for a good ageing. End of alcoholic fermentation at 28° degrees Celsius. The malolactic fermentation is carried out at 100%. First bottling in spring following the harvest.

TASTING

Dark ruby color, nice iris and violet floral nose, red and black fruits, spicy nuances, well-balanced wine.

FOOD AND WINE PAIRINGS

It can be kept between 4 and 6 years. Family dishes to share or exceptional meals, it adapts to a wide range of traditional French recipes. Service at 15 ° degrees Celsius with veal roast, pork “filet mignon”, grilled beef.