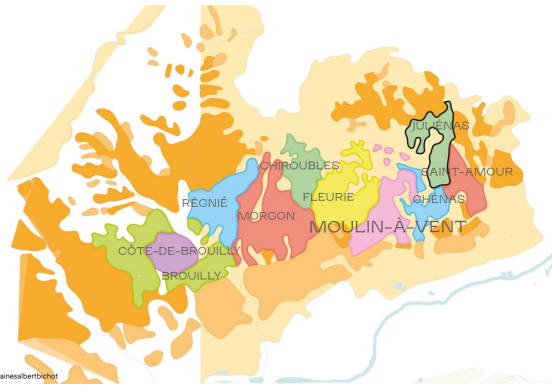


# JULIÉNAS "ROCHE GRANIT" MAISON ALBERT BICHOT



**LOCATION**  
Beaujolais

**VARIETAL**  
Gamay

**TERROIR**  
Soil composed of granite and alluvium



## PRESENTATION

Julié纳斯 is an appellation located in the far northwest of the Beaujolais. Julié纳斯 wines are so called in honour of Julius Caesar who occupied the region in 100 BC. His troops may have already been growing vines back then...

The vines grow at altitudes of between 230 to 430 meters on a east-facing slope that gets steeper and steeper. The soil is composed of granite and ancient alluvium making it well drained.

## WINEMAKING/AGEING

Fermenting maceration in thermoregulated open vats for 9 to 12 days. Aging in stainless steel vats for 8 to 9 months.

## TASTING

Very fresh nose featuring notes of wild fruit (blackberry, blueberry, wild strawberry), flowers (rose, violet) and spices. The fleshy, full-bodied palate is supported by solid tannic structure and lovely minerality. The finish is long and very fragrant.

## SERVING

Serve at 14-15°C (57-59°F).  
To taste young on the fruit or to keep 3 to 5 years and more.

## FOOD PAIRINGS

Charcuterie board  
Grilled or roasted meats and poultry  
Medium cheeses

