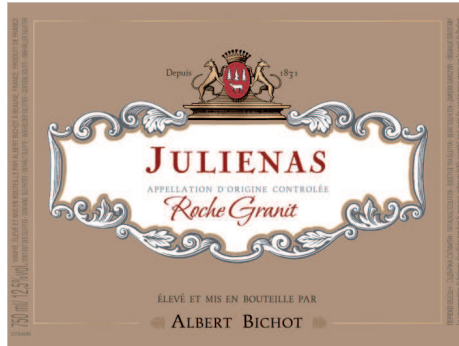


# JULIÉNAS "ROCHE GRANIT"



## Beaujolais

**The vineyard:**  
 Pink granitic soil

## Gamay

**Vinification:**  
 Temperature-controlled stainless steel tanks  
 10 days

## AOC Village

**Ageing:**  
 100 % in vats  
 8 to 9 months

*This appellation is located in the north of the Beaujolais region in the communes of Emeringnes, Jullié and Pruzilly. The vines are planted in well-drained soil composed of granite and ancient silt and face east for good exposure to the sun. Juliénas wines offer beautiful minerality with solid tannic structure and nice, spicy and floral aromas and flavours.*

### Tasting notes

This wine's minerality is all freshness and vibrant fruit with notes of candy, herbs and wild fruit. The palate is generous, fleshy and balanced. Long and flavourful finish.

### Food/wine pairing

This wine goes very well with roasted red meats and mild cheeses.

### Serving and cellaring

Serve at 14°C. (57°F)

This wine may be laid down for 5 to 6 years or more.

