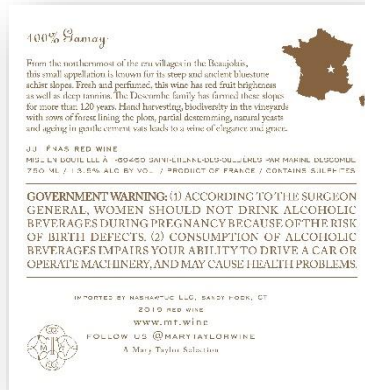




## Juliéna



From the northernmost of the cru villages in the Beaujolais, this small appellation is known for its steep and ancient bluestone schist slopes. The Descombe family has farmed these south-facing slopes for more than 120 years in the heart of Beaujolais at an altitude of 400 meters. The farming and winemaking practices are committed to sustainability and respect for their soil and their vines.

Juliéna is characteristically named after Julius Caesar, since its occupation around 100 BC, wherein the wines produced show strength, fruit, and spice. This is in part due to the high sloping vineyards and the most varied terroir in all of Beaujolais, which strengthen the vines in their poor soil and high drainage: Struggling vines make excellent wines.

Ensuring the highest quality of fruit for this bottling starts in the fields, with hand harvesting and strict sorting of the clusters in the vineyard and cellar. Whole clusters are fermented in concrete tanks and assisted by native yeasts for a nineteen-day maceration before pressing. The wine then rests in more concrete for 15 months to age.

Hand harvesting, biodiversity in the vineyards with rows of forest lining the plots, partial destemming, natural yeasts and ageing in gentle cement vats leads to a wine of elegance and grace.

Fresh and perfumed, this wine has red fruit brightness as well as deep tannins.

Size: 750ml

Appellation: Juliéna

Soil Type: Blue stones, slate, and diorite

Varieties: 100% Gamay

Farming: Sustainable

Alcohol: 13.5%

Ageing Details: Concrete

