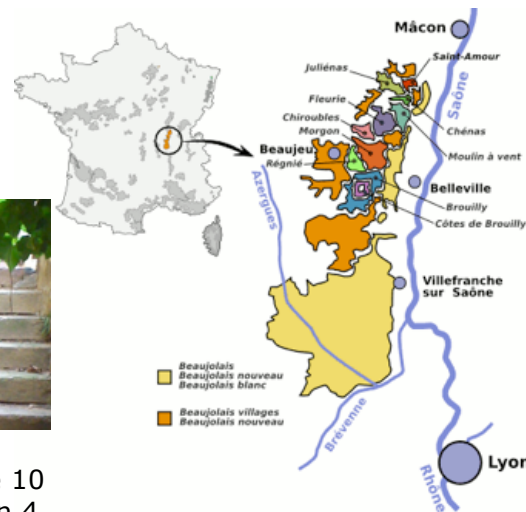




PASCAL AUFRANC "LES CERISIERS"

JULIÉNAS 2015

"CRU DU BEAUJOLAIS"



Juliénas is, with Saint-Amour, the northernmost appellation among the 10 "Crus" of the Beaujolais wine region. Juliénas wines can be produced in 4 different villages covering 1,400 acres total. Legend says, that this village owes its name to Julius Caesar, vines being planted in the area since the roman time more than 2,000 years ago.

In his peaceful stone house overlooking the valley, young vintner Pascal Aufranc is all about patience and observation of the biodiversity. The isolation of his vineyard, surrounded by woods and fields, allows him to favor environment friendly practices in order to let his Terroir speak. The name "Les Cerisiers", which means Cherry tree, have been given by Pascal, due to numerous of these trees growing around the plot.

SOIL TYPE _____

Clay, sand and silica.
A single south-east oriented 6 acres plot called "Les Crots".
Elevation of 1,100 feet.

VARIETAL _____

100% Gamay. 50-year-old vines in average.

CULTURE _____

Sustainable farming. Natural grass cover.
Green harvest in order to reduce yields.
Harvest by hand in small crates.

VINIFICATION _____

Carbonic maceration in concrete vats. Maceration happens during 10 days, in concrete vats with punching of the cap and "Délestage" (rack-and-return). Ageing during 8 months, in the same concrete vats, on fine lees.

TASTING NOTES _____

"This wine has a well judged raspberry coulis and red cherry bouquet that gently unfolds in the glass. The palate is medium-bodied with svelte tannin, supple in the mouth"

Other "Cru" of the Beaujolais available:

- Chénas, Pascal Aufranc*
- Brouilly, Les Frères Perroud*
- Moulin à Vent, Richard Rottiers*
- Morgon Charmes & Côte de Py, Marcel Grillet*
- Sparkling Gamay Rosé and blanc, Franck Besson*

