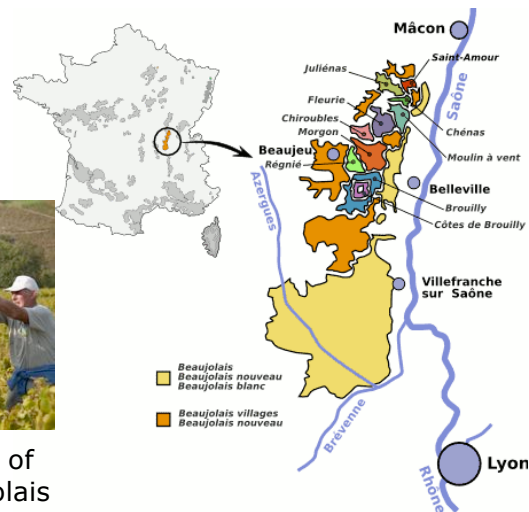




PASCAL AUFRANC "VIGNES DE 1939"

CHÉNAS 2013

"CRU DU BEAUJOLAIS"



The Chénas appellation is, like its closest neighbor Moulin-à-Vent, one of the most full-bodied and highly-regarded of the 10 "Crus" of the Beaujolais wine region. With only 635 acres located on the single slopes of Mont Rémont, it is the smallest of the Cru. Chénas owe its name to the oak tree - "Chêne" in French- forest that use to cover this hillside before being replaced by vines in the 15th century.

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. His vines planted before WWII broke out, provide us with the deepest expression of this fascinating Terroir.

SOIL TYPE _____

Granitic with quartz and manganese.
A single south-west oriented 3.5 acres plot called "Pic de Rémont".
Elevation of 985 feet with a 45° angle.

VARIETAL _____

100% Gamay. An average of 75 years old vines.

CULTURE _____

Sustainable farming. Natural grass cover. Short pruning in order to reduce yields. Harvest by hand.

VINIFICATION _____

Semi-carbonic maceration with whole cluster in concrete vats. Maceration of 12 days in gridded vats. Ageing during 8 months, in the same concrete vats, on fine lees. Light filtration before bottling.

TASTING NOTES _____

"A full, rich and rounded wine that brings out the concentration from the low yielding old vines. It has rich black cherry and spice flavors that go with the delicious acidity and solid structure. This could be a wine to age, but it's so good now."

Other "Cru" of the Beaujolais available:

- Juliénas, 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*

