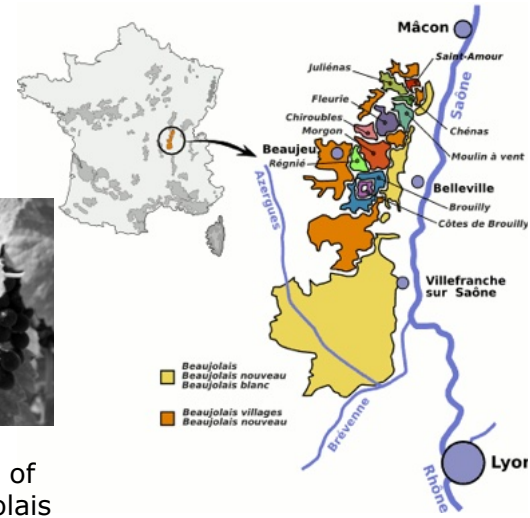




PASCAL AUFRANC "EN REMONT"

CHENAS 2020

"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 on top of the "En Rémont" hill at 1,200 ft high, Pascal Aufranc cultivate his tiny 10 hectares estate divided between Juliénas and Chénas. The isolation of his vineyard, surrounded by woods and fields, allows him to favor environment friendly practices in order to let his Terroir speaks. 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. Vines over 80 years old.

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 _____

"This perfumed wine is produced from vines planted in 1939. It shows great depth, the black-cherry fruits and spice combining with the structure to give ripeness. Drink from 2023."

91pts Wine Enthusiast by Roger Voss on April 2022

Other Beaujolais wines available:

Authentique Vin portfolio offers all 10 Crus du Beaujolais from 8 small independent growers.

