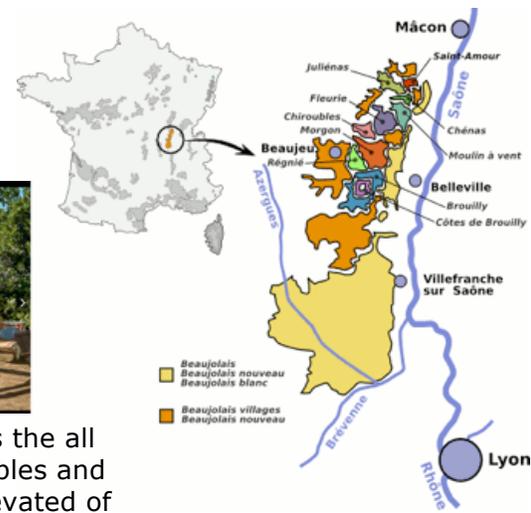




CHÂTEAU DE JAVERNAND "ROSÉ DE GAMAY" BEAUJOLAIS VILLAGES ROSÉ 2019



The charming pink colored large house of Château de Javernand dominates the all Valley of the Beaujolais offering a stunning view of their home "Cru" Chiroubles and the whole Saône river valley. Chiroubles is among the smallest and most elevated of the "Cru" with vineyard planted as high as 1,400 feet. With its cooler climate and longer growing season it delivers Gamay that are know to be some of the most typical of the region showing gentle red fruit, floral character and lively freshness. The two cousins Pierre Prost and Arthur Fourneau follow the family legacy left by their great grandfather Auguste, who acquired the estate in 1917. Since they took over their small 24 acres estate in 2011, they became truly committed into the concept of Agroecology, where humans, plants and animal interactions are key to an environment friendly viticulture. Not only they converted the estate to organic, they also searched for the natural balance of the place by planting natural hedges and trees. Objective is to boost the Biodiversity, revitalize the humus/carbon production, better store and make water available, all this limiting the vintage effect. Beaujolais-Villages appellation can be produced only in 38 villages of the Northern Beaujolais. Considered of greater quality than the entry Beaujolais, most share the same border and Terroir than their neighboring Cru.

SOIL TYPE _____

Terroir of of the Cru du Beaujolais Chiroubles. Sandy eroded granite soil. *This Warm soil, perfect for the vigorous and high acid Gamay, store and reflect the heat, therefore optimizing the ripeness. But also offer a good drainage leading to higher quality of grape more than leaf growth.*

VARIETAL _____

100% "Gamay noir à jus blanc". Vines of 25 year-old in average

CULTURE _____

Organically certified viticulture. Natural fertilizer. Biodynamic preparations. Harvest by hand in small 100 lb crates.

VINIFICATION _____

Grapes are destemmed. Few hours of maceration. Gentle pressing in pneumatic press. Fermentation with native yeasts. 5 month ageing in fiberglass tanks before bottling. 12% alc. No residual sugar, completely dry.

TASTING NOTES _____

Spicy raspberry notes with expressive floral scents. Silky and energetic with subtle herbal scents. Finishes with a good lively mineral character and tangerine notes behind. Dry and crisp rosé !

From the same estate

*Chiroubles "Les Gatilles"
Chiroubles "Indigène"*

