

# Château de JAVERNAND

Family estate for 5 generations



## Chiroubles *Beaujolais Cru since 1936* - Les Gatilles -

### Origin

In Beaujolais, we call "gatilles" the little grey lizards. They are abundant on the sandy soil of Chiroubles, where the sunlights are heating the stones..

### From the vines...

**Varietal** : 100% Gamay Noir.

**Vineyard area** : 6,25 acres.

**Density of plantation** : 3200 vines per acre.

**Vine Age** : 30 years old.

**Plot** : « Mix of several plots ».

**Soil type** : Sandy soil with granite.

**Elevation** : 400m.

**Exposure** : South.

**Farming** : We are farming our vines sustainably in order to respect the biodiversity around our estate and to conserve the charm and spirit of our Javernand terroir.

**Winemaking** : Semi-carbonic maceration with partial destemming for 9 days.

**Aging** : Aged for 6 months in concrete tank.

### ... To the glass

Red carmine robe with cherry highlights. Very floral nose of roses. The palate is characterized with a mix of cherry and spice. The palate is bright, round and a mouth watering fruit.

### Food pairings

Pair with red meat, chicken on a mushroom and creamy sauce, wild boar, snails or cheese.

### Practical information

- ★ Fruity and Savory
- ★ **Aging potential**  
0 - 5 years
- ★ **Service**  
Drink from 13°C

Annual production : 125 cases



« We are the 5th generation of winemakers in our estate and our family property which is a castle built in the 19th century conserved all its authenticity. All our vineyards are surrounding our estate where we try to conserve and develop biodiversity.. »



**Arthur FOURNEAU & Pierre PROST**

Artisan-Winemaker :



**TERROIRS ORIGINELS**  
BEAUJOLAIS MACONNAIS