



PASCAL AUFRANC "PINOT GRIS" VIN DE FRANCE 2021



In his peaceful stone house on top of the iconic "En Rémont" hill of Chénas, at 1,200 ft high, Pascal Aufranc cultivate since 1993 his tiny 10 hectares estate nestled in the northern part of the Cru du Beaujolais territory. The isolation of his vineyard, surrounded by woods and fields, allows him to favor environment friendly and natural practices.

Curious by nature Pascal wanted to explore what this noble Alsatian grape would deliver in the Beaujolais hills.

Even though there is no modern history of Pinot Gris planting in Beaujolais, this grey mutation from Pinot Noir, actually originates from neighbor Burgundy where it took the nickname of "Pinot Beurrot", the "Bure" being the grey colored robe that the monks wore.

Since this grape is not included into the specifications of any Beaujolais appellations, Pascal chose the "Vin de France" category, the one that involve all the cool wines these days.

Its colorful berries, which can varies from pink to blue-grey, sometime on the same vine, delivers very perfumed wines with appealing juicy character.

SOIL TYPE _____

Silt & clay, 300 meter of altitude, east-southeast exposure

VARIETAL _____

100% Pinot Gris

CULTURE _____

Organic farming. Traditional working of the soil. Manual interventions. No pesticides, herbicides or phytosanitary products are used. Harvest by hand in small 100 lb crates.

VINIFICATION _____

Fermentation in stainless-steel vats with native yeasts. No SO2 added during the winemaking. Ageing in the same vats for 10 month until bottling. Light filtration.

TASTING NOTES _____

Bright savory flavors with subtle floral notes and spices. Mouthwatering acidity nicely balanced with a generous mid-pallet busting with stone fruits and sour apple. Great tension and energy in this wine.

Other Wines from this winery :

- "En Rémont" Chénas 2020
- "Les Cerisiers" Juliéнас 2021
- "Probus" Juliéнас 2019

