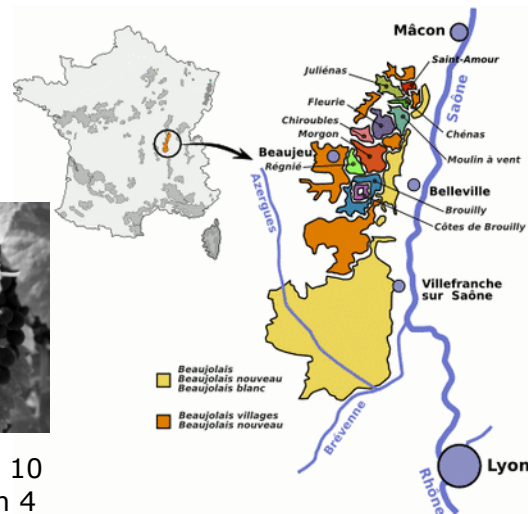




PASCAL AUFRANC "LES CROTS"

JULIÉNAS 2021

"CRU DU BEAUJOLAIS"



Juliénas is, with Saint-Amour, the northernmost appellation among the 10 "Crus" of the Beaujolais wine region. Juliénas wines can be produced in 4 different villages covering 1,400 acres total. Legend says, that this village owes its name to Julius Caesar, vines being planted in the area since the roman time more than 2,000 years ago.

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.

"The lieu-dit "Les Crots" located on the clay-rich Terroir of the easter part of the Juliénas, brings to the Gamay grape a deeper tone and a rich dark cherry perfume. The cherry drawing on the label is there because the parcel has been surrounded by cherry tree for as long as Pascal remembers"

SOIL TYPE _____

Clay, sand and silica.
A single south-east oriented 6 acres plot called "Les Crots".
Elevation of 1,100 feet.

VARIETAL _____

100% Gamay. 50-year-old vines in average.

CULTURE _____

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

VINIFICATION _____

Carbonic maceration in concrete vats. Maceration happens during 10 days, in concrete vats with punching of the cap and "Délestage" (rack-and-return). Ageing during 8 months, in the same concrete vats, on fine lees. Light filtration before bottling.

TASTING NOTES _____

"The structure and rich black fruits of a Juliénas are all here. With brilliant fruit alongside firm tannins and richness, the wine will age. Drink from 2024.

--90pts Wine Enthusiast by Roger Voss on May 2023

Other Beaujolais wines available:

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

