



TRENEL

BENE FACIT ID QUOD BENE AMAT

CLIMAT D'EXCEPTION

JULIÉNAS

LES CAPITANS



Appellation:

AOP
Julié纳斯

Grape Variety:

Gamay noir
à jus blanc

Located in the north-west of the Beaujolais region, Julié纳斯 is at the junction of two wine regions, the Beaujolais and the Mâconnais. "Les Capitans" Climat is certainly the AOP's most famous. Its soil, a matrix of clay and granite, ensures the vines receive a regular supply of water throughout the year. Thanks to the southern exposure, the grapes ripen perfectly, producing a finely structured wine with fruity and spicy aromas.

Soil:

Stony soil of ancient alluvium over a clay-granitic matrix.

Vinification:

50% de-stemming, native yeasts, 26-days maceration with the temperature controlled to around 30°C.

12 months of ageing. 50% in stainless steel vats. 50% in 3 to 7-year-old barrels. No fining but a light filtration.

Tasting notes:

Appearance: Dark ruby colour.

Nose: Deep, with notes typical of its terroir, such as dark fruit, tobacco and liquorice.

Palate: Lingering fruity and spicy notes. The wine is powerful and warm, with tannins softened by the long ageing, and a liquorice-like freshness.

Serving suggestion:

Serve between 14-16°C. Ageing potential of 8 to 12 years.

Food pairing suggestion: Splayed chicken, grenaille potatoes, Roast pigeon, carrot purée, Roast porcini mushrooms, parsley and roasted hazelnuts.

