



TRENEL

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VIN DU BEAUJOLAIS

JULIÉNAS

**Appellation:**

AOP Julié纳斯

Grape variety:

Gamay noir à jus blanc

Located in the extreme north-west of the Beaujolais region, the Julié纳斯 AOP sits at the junction of the Beaujolais and Mâconnais regions. The vines grow in a patchwork of terroirs at altitudes of between 230 and 420 metres.

Trenel's Julié纳斯 is a tribute to Marius Sangouard, one of the AOP's winegrowers and a long-standing Trenel partner, whose vineyards are now tended by his nephew respecting the same traditions and growing methods. It comes from old vines located in the "Les Capitans", "La Croix-Rouge" and "Bois de la Salle" Climats».

Soil:

Mostly alluvial with a few areas of schist.
Southern exposure.

Vinification:

Maceration of 70% whole bunches for 10 to 12 days. Aged in concrete tank.
No fining but a light filtration.

Tasting notes:

Appearance: Deep ruby hue.

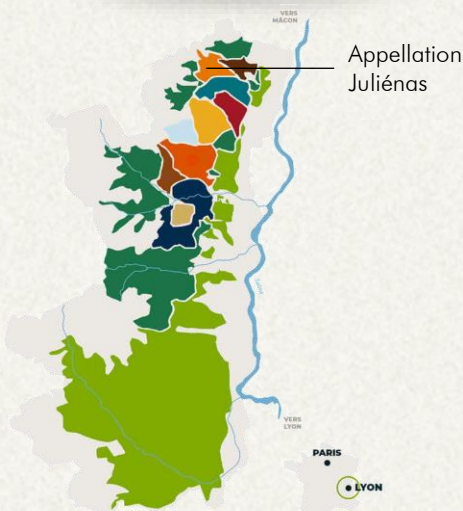
Nose: Captivating aromas of red fruit (redcurrants, strawberries, raspberries) and blackberry-like dark fruit with hints of spice (liquorice and pepper) and minerality (gunflint).

Palate: A voluptuous, full-bodied wine with silky tannins. A lovely freshness lengthens the wine and carries it to an elegant, fruity finish.

Serving suggestion:

Serve between 15-16°C. Cellar-ageing potential of 7 to 10 years.

Food wine pairing: Enjoy with a roast shoulder of lamb, duck confit or soft cheeses.



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