



ORIGIN :
Beaujolais, France

CEPAGE :
Black Gamay with white juice

WINE AGE :
25 to 60 years.

SOIL :
A region of transition where both granite
and clay are found .

FERMENTATION :
Maceration of full bunch of grapes during 8 to 10 days
followed by pressing and maturing in tanks or large
old barrels for 4 to 5 months.
No filed and filtre before bottling.

JULIÉNAS "L'ESPRIT DE MARIUS SANGOUARD"

SITUATION

Located at the extreme north-west of Beaujolais area, bordered on its South by Chénas Cru area and on its north-east by the Saint Amour Cru area, the Julié纳斯 Cru area lies on the hinge between two kingdoms: Beaujolais Gamay and Mâcon Chardonnay.

The Julié纳斯 area spreads over four villages: Julié纳斯, Jullié, Emeringes and Pruzilly.

The wines are cultivated between an altitude of 230 to 420 m high (695 to 1280ft) and most of the vineyards lies between 300 to 350 m high (690 to 1070 ft).

TRENEL's JULIENAS is a selection of old vine cuvées which come from the localities of « les Mouilles » and "le Trêve" where lives an old winemaker called Marius Sangouard, who defines his own way of wine making in these terms : « Our wine is made the old traditional way, we respect nature and therefore the way we cultivate". Today his nephew has taken over the vineyard and maintains the tradition. It's for this reason that we have named this vintage "L'Esprit de Marius Sangouard" in tribute to his uncle.

TASTING

A lively red colour with violet highlights. The nose has fruity (red currant, raspberry, strawberry) and floral aromas (violet). The mouth is delicate, a touch of vivacity mingles with fine and elegant tannins. The finish leaves a very pleasant aromatic impression.

HOW TO DRINK AND SERVE

It is advised to serve this wine around 14 to 15°C (57° F to 59°F). It goes very well with "Coq au vin" (poultry cooked in wine), game and cheese