



JULIENAS LES BURLATS

Surface: 580 hectares

Location : Juliénas, Julié, Pruzilly, Emeringes.

Appellation : Juliénas

Soil : disintergrating schist soils

Grape variety : black gamay with white juice

Harvest : by hand

Wine making : semi-carbonic fermentation

Ageing : in vats



History

The vineyards of Julienas are, with Saint Amour, the northern Cru of the Beaujolais. They spread over the villages of Julienas, Jullié, Emeringes and Pruzilly.

It is said that it is the more Parisian of the Beaujolais Crus.



Soil

Beaujolais granite but more rich.

The relation with the clay soil of Mâconnais gives the wine a nice richness.



Wine

- Colour: A very nice purple color.

- Nose: Bouquet of raspberries, cherries and pears.

A touch of hot chocolate.

-Taste :Its qualities and its character make Julienas “Les Burlats” a most delightful wine that ages well. The Julienas “Les Burlats” will charm you with all the freshness and the roundness of Beaujolais.



Service

Serve it almost cold, between 12 and 14°C.

An elegant companion to meals, such as a great steak, fine pork and obviously the « Coq au vin » of Julienas.

Ready to drink but might be kept until 3 to 5 years.