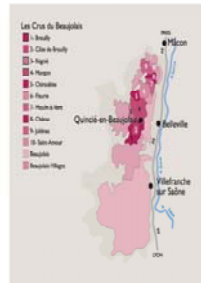




BEAUJOLAIS



JULIÉNAS LES BURLATS

Surface: 580 hectares
Location : Julié纳斯, Julié, Pruzilly, Emeringes.
Appellation : Julié纳斯
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 Julié纳斯 are, with Saint Amour, the northern Cru of the Beaujolais. They spread over the villages of Julié纳斯, 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 Julié纳斯 “Les Burlats” a most delightful wine that ages well. The Julié纳斯 “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 Julié纳斯.

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