

Beaujolais



TRENEL
BENE FACIT ID QUOD BENE AMAT

OUR REMARKABLE CLIMATS



JULIÉNAS

LES CAPITANS

Situation

Located at the extreme north-west of the Beaujolais area, the Cru of **Julié纳斯** lies on the hinge between two vineyards: Beaujolais Gamay and Mâcon Chardonnay. The Climat **Les Capitans** is without doubt the most famous of the appellation. Its soil, matrix of clay and granite, ensures a stable water supply throughout the year. Thanks to its direct south exposure, the grapes ripen optimally to produce a well structured wine with fruity and spicy aromas.

Tasting

Dark red in hue, this wine reveals a deep bouquet. Its nose is complex, with dark fruits, tobacco and liquorice, typical aromas of its terroir. The impression on the palate unveils the numerous qualities of this wine. It is powerful, with tannins softened by its long aging and perfectly balanced, with a touch of freshness most welcome in this solar vintage. The aromas are particularly long-lasting on the palate, indicator of an exceptional wine.

How to drink and serve

Serve between 15° and 16°C on feathered game, a braised lamb shoulder or duck confit. It will also be very pleasant with soft cheese. To drink as from 2018, it will reach its peak around 2030.

Origin

Beaujolais, France

Grape variety

Gamay

Age of the vines

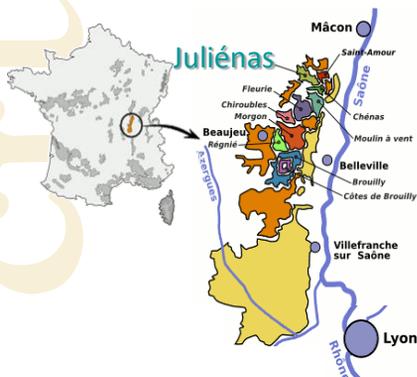
60 to 120 years

Soil

Stony from ancient alluvium on clay-granite bedrock

Wine-making

Partly destemmed grapes macerated for 26 days with temperature maintained around 30°C. Indigenous yeasts. Aging during 12 months, one half in big barrels (demi-muid) and the other in tanks. No fining, light filtration.



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