

# Pacalet & Lapierre Julienas Cuvee Cousins

## TASTING NOTES

This wine is grown on the Côte de Bessay, a single parcel of 6 acres north and above of the Village of Julienas at the border of the St Amour appellation.

Actually half the parcel is classified as St Amour Aoc and the other half as Julienas Aoc. Mathieu Lapierre holds a long contract with the vineyard owner and together with his cousin, Christophe Pacalet, they work the parcel and vinify the wine following the same principles of fermentation without sulfites originally implemented by their father and uncle, Marcel Lapierre. The forty years old vines are grown on a deep blue granitic soil fully exposed south, south-east. The age of these vines brings concentration and structure to the wine.

Only indigenous yeasts are used for the fermentation and they require an higher temperature to work properly.

This is a deep ruby-colored wine that combines aromas of violet flowers, raspberries and spices.. It shows an impressive structure and also a good concentration of fruit on the palate. This is an age worthy Beaujolais that could be put aside for a few years.

Production area/appellation: Beaujolais Julienas A.O.C

Vineyard size: 6 acres

Soil composition: Granit / Silica gravel.

Training method: Goblet

Vines/acre / age: 4,000 Vines per acre - 40 Years old on average.

Yield/acre: 1.9 tons

Exposure: Southern

Harvest time: September

## WINEMAKING & AGING

Varietal composition: Gamay

Length of alcoholic fermentation: 20 days

Maceration technique: Semi Carbonic

Type of aging container: Oak Barrels

Size of aging container: 228 liters

Type of oak:: French

Length of aging before bottling: 9 months

