

LAURENT PERRACHON & FILS

JULIENAS



This vigorous wine has an intense ruby hue. Produced on a clay soil, its bouquet is dominated by fruit aromas peach, red fruit and flowers. Serve at 13°C, with coq au vin, game birds or poultry.

Color: Red

Grapes: 100% Gamay

Soil: granite and diorite

Age of Vines: 45 Years Old

Training System: Gobelet and double cordon

Yield per Hl/Ha: 46 Hl/Ha

Fermentation: 12-16 days of fermentation with daily punching down and pumping over

Aging: 9 months in concrete tanks and foudres

Production: 20,000 bottles per year

Organically Produced 😊

Represented by Soilair Selection

[Seventy.com/Julienas](https://seventy.com/julienas)