



Juliéna's 'Les Mouilles'

2019

Grape variety: 100% Gamay (plantation: 1979) **Surface area:** 34 ares

Yield: 26 hl/ ha

Soils: South hillside with blue stone soil

Type of growing: Organic (certification underway)

Winemaking: Harvesting by hand, 20 days carbonic maceration in whole bunches, indigenous yeasts. 6 months ageing in old casks.

Total SO₂: 41 mg/l.

Tasting notes:

Bright ruby hue.

Nose of red fruit dominated by redcurrants

On the palate: this meaty Juliéna's reveals luscious flavours with hints of fresh peony. The tannins are well-balanced and expressive.

Food and wine pairing suggestions: perfect with a rabbit terrine with olives, carrot cake cheesecake or even just as an aperitif!

