



Juliéna's 'En Bessay'

2019

Grape variety: 100% Gamay (plantation: 1968) **Surface area:** 16 ares

Yield: 18 hl/ ha

Soils: Small south-facing plot with blue stone soil sitting at an altitude of 400 m

Type of growing: Organic (certification underway)

Winemaking: Harvesting by hand, 14 days carbonic maceration in whole bunches, indigenous yeasts. 6 months ageing in vats. Total SO₂: 26 mg/l.

Tasting notes:

Deep ruby hue.

Nose of black fruit dominated by blackcurrants.

On the palate: this characterful Juliéna's subtly blends its elegant tannins with luscious, fruity flavours and ends with a gorgeous, slightly peppery, finish.

Food and wine pairing suggestions: a lamb tagine with confit lemons or a Coq au Vin will be the best companions at the table.

