

DOMAINE *Bertrand*

MARYSE, JEAN PIERRE ET JULIEN BERTRAND

GRANDS VINS DU BEAUJOLAIS DEPUIS 1956

JULIENAS Les Fouillouses



AOP Julié̄nas (Cru du Beaujolais)

LOCATION

0 ha 72 at the place called "Les Fouillouses" in Julié̄nas

SOILS

Medium deep soils on weathered "blue stones".

AVERAGE AGE OF VINES

70 years

VINES

100% Gamay black with white juice

DENSITY OF PLANTATION

10 00 ceps per hectare

AVERAGE RETURN

40 hectoliters per hectare

EXPOSURE

South, 380 m above sea level

HARVEST

- Manual harvest with successive sorting in the vineyard and the cellar..
 - Vification without sulphites
 - . 50% destemmed grapes and 15 days maceration with temperature control (15 °C - 28 °C). A daily reassembly.
 - Soft pressing on pneumatic press.
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BREEDING

In concrete tanks and 1/2 muid for 12 months - bottling at the estate

DEGUSTATION

- Ruby red color
 - Nice nose of red fruits and sweet spices
 - The palate pleasantly combines fruit and freshness within a generous material.
 - . Tart and pleasant finish
 - Up to 8 years of care
 - . To consume between 14 °C and 15 °C
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FOOD WINE AGREEMENT

To reveal its aromas, accompany it with a rack of lamb with spices

AVAILABLE MILESTONE

2017



La Verpillière - 69220 CHARENTAY - domainebertrand@outlook.fr
[HTTP://WWW.DOMAINEBERTRAND.fr](http://WWW.DOMAINEBERTRAND.fr)

