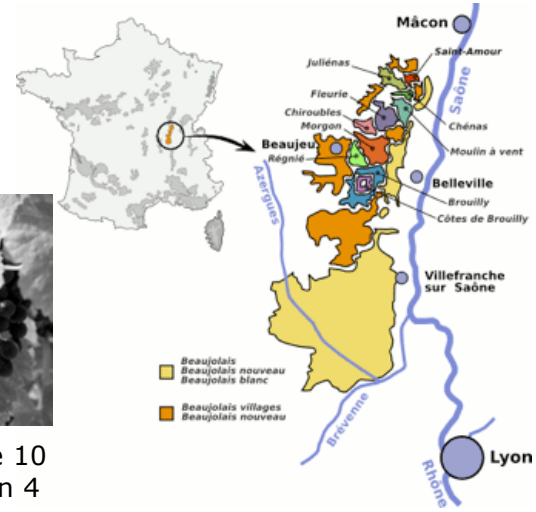




PASCAL AUFRANC "PROBUS"

JULIÉNAS 2016

"CRU DU BEAUJOLAIS"



Juliéнас is, with Saint-Amour, the northernmost appellation among the 10 "Crus" of the Beaujolais wine region. Juliéнас wines can be produced in 4 different villages covering 1,400 acres total. Legend says, that this village owes its name to Julius Caesar, vines being planted in the area since the roman time more than 2,000 years ago.

In his peaceful stone house overlooking the valley, vintner Pascal Aufranc is all about patience and observation of the biodiversity. The isolation of his vineyard, surrounded by woods and fields, allows him to favor environment friendly practices in order to let his Terroir speak. This upper tier wine from the estate is named after the Roman emperor Probus, who was know for his dedication to the spread of viticulture in France. Good reminder that Gamay was already grown back to the Roman time.

SOIL TYPE _____

Slit and clay soil
A single south-east oriented 4 acres plot called "Les Crots".
Elevation of 950 feet high.

VARIETAL _____

100% Gamay. An average of 70 years old vines.

CULTURE _____

Organic farming. Natural grass cover. Short pruning in order to reduce yields. Harvest by hand.

VINIFICATION _____

Semi-carbonic maceration with whole cluster in concrete vats. Maceration of 14 days in gridded vats. Ageing during 10 months in concrete vats and in used French oak barrels (20% of the wine). Light filtration before bottling.

TASTING NOTES _____



"Quite deep and ripe with a stony, plum-cake edge to the nose, leading to a very fluid, luscious and velvety palate. The depth here is really entrancing. Terrific wine in a riper style."

93pts - James Suckling, February 2019

Other Beaujolais wines available:

Authentique Vin portfolio offers all 10 Crus du Beaujolais from 8 small independent growers. Also available the sparkling Gamay rosé and Blanc de noir as well as the still Gamay Blanc de Noir and Beaujolais Blanc from Franck Besson in Juliéнас

