

## PASCAL AUFRANC "LES CERISIERS" JULIÉNAS 2019

"Cru du Beaujolais"



Juliénas is, with Saint-Amour, the northernmost appellation among the 10 "Crus" of the Beaujolais wine region. Juliénas 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 on top of the "En Rémont" hill at 1,200 ft high, Pascal Aufranc cultivate his tiny 10 hectares estate divided between Juliénas and Chénas. The isolation of his vineyard, surrounded by woods and fields, allows him to favor environment friendly practices in order to let his Terroir speaks.

The name "Les Cerisiers", which means Cherry tree, have been given by Pascal, due to numerous of these trees growing around the plot.

SOIL TYPE

Clay, sand and silica.

A single south-east oriented 6 acres plot called "Les Crots". Elevation of 1,100 feet.

Varietal \_\_\_\_\_

100% Gamay. 50-year-old vines in average.

Sustainable farming. Natural grass cover. Short pruning in order to reduce yields. Harvest by hand in small crates.

VINIFICATION

Carbonic maceration in concrete vats. Maceration happens during 10 days, in concrete vats with punching of the cap and "Délestage" (rack-and-return). Ageing during 8 months, in the same concrete vats, on fine lees. Light filtration before bottling.

Tasting Notes

"Full ruby. Spice-accented black raspberry and floral scents show very good clarity and pick up a hint of earthiness with air. Taut and energetic in the mouth, offering juicy dark berry and bitter cherry flavors that are sharpened by a dusty mineral flourish. The floral quality repeats on a long, nervy finish framed by easygoing tannins"

-- Josh Raynolds, Vinous Aug 2021 - 90 pts

Other Beaujolais wines available:

Authentique Vin portfolio offers all 10 Crus du Beaujolais from 8 small independent growers.



