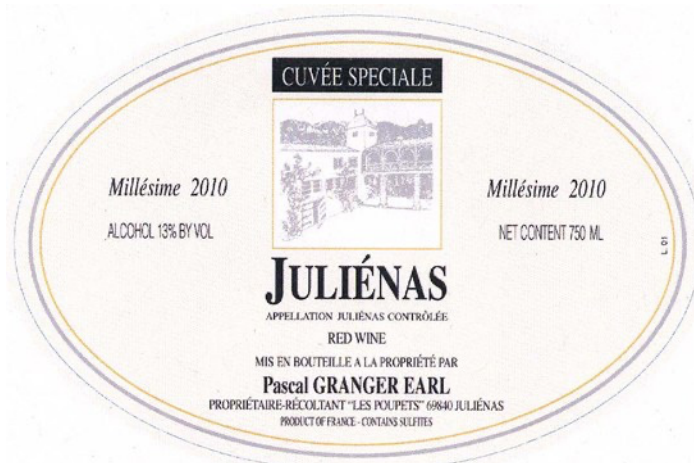


Pascal Granger



Juliéna Cuvée Spéciale



At a Glance:

- **Appellation:** AOC Juliéna
- **Encépagement:** Gamay (100%)
- **Average Annual Production:** 900 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From southeast-facing parcels (including La Croix Rouge and Les Mouilles lieux-dits) in Juliéna
- **Soil Types and Compositions:** Alluvial-clay topsoils and pierre bleue (blue stone), primary-rock subsoils
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 10,000 vines/ha. Vines average 60 years old.
- **Average Yields:** 45-50 hl/ha
- **Average Harvest Date and Type:** Manual, late September

In The Cellar:

- **Fermentation:** After c. 70% destemming, red wine ferments with indigenous yeasts in stainless-steel tanks. Cuvasion lasts 15-20 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 8 months in neutral, 228-l Burgundy barrels (25%) and stainless-steel tanks (75%)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, filtered with diatomaceous earth
- **Sulfur:** Applied at harvest, after malolactic, and at bottling. 15-18 mg/l free, 35 mg/l total

In The Glass:

This exceptional wine is a selection from the oldest vines of the domaine with an average age in excess of 70 years. The limited yields from the old vines produce a wine of great character: structured but generous with the potential to age from four to eight years and beyond in the best of vintages.