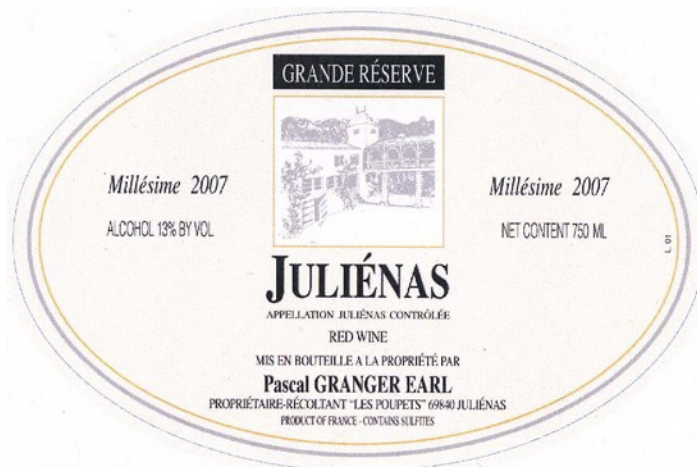


Pascal Granger



Julié纳斯 Grande Réserve



At a Glance:

- **Appellation:** AOC Julié纳斯
- **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 the south La Croix Rouge and Les Mouilles lieux-dits in Julié纳斯
- **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:** 24 months in new 228-l Burgundy barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, filtered with diatmoaceous earth
- **Sulfur:** Applied at harvest, after malolactic, and at bottling. 15-18 mg/l free, 35 mg/l total

In The Glass:

This elite cuvée is sourced from grapes planted in two of the most prestigious vineyard sites of the appellation. This wine is a powerful expression of this special terroir, bearing a garnet color, carrying deep tannins and showing the power of its time in new oak.