

Pascal Granger



Julié纳斯



At a Glance:

- **Appellation:** AOC Julié纳斯
- **Encépagement:** Gamay (100%)
- **Average Annual Production:** 50,000 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 Les Gonnards and Les Chanoriers lieux-dits) in Julié纳斯 and Jullié
- **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 40 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:** 6-8 months in foudres and neutral demi-muids
- **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:

The most important wine at the domaine in terms of quantity, Granger's Julié纳斯 distinguishes itself with its subtle undertones of cinnamon and violet beneath the luscious red fruits of the best of Beaujolais.