



DOUDET - NAUDIN  
— EN BOURGOGNE DEPUIS 1849 —

## JULIÉNAS



### GRAPE VARIETY

---

Gamay

### CONTROLLED APPELLATION

---

Of the 10 wines of Beaujolais, this appellation Julié纳斯 is produced on 4 towns, with a total area of 594 ha. These wines are renowned guard and often surprises compared to its more famous neighbors sometimes (Moulin à Vent, Saint Amour ....)

### LOCAL SOIL

---

Granitic Marl

### WINE-MAKING

---

Traditional. Manual harvest and maceration in vats for 10 days (temperature-controlled). Maturation in stainless steel tanks for 9 months.

### CHARACTER AND STYLE

---

The ruby robe is deep and concentrated. The palate is both delicious and concentrated. Good constitution, balance allows us to appreciate both the delicacy of the fruit and its origin hinting a good constitution confirmed its fine and precise tannins. The set ends with a slightly spicy finish and hints of licorice and underbrush.

### AGEING AND SERVICE

---

To drink young or to keep 4-5 years. Temperature of service : 13-14°C

It goes well with white meats and red meats but also a sausage or a rabbit stew with success. Game birds, after 3/4 years of aging will also be a good compromise.