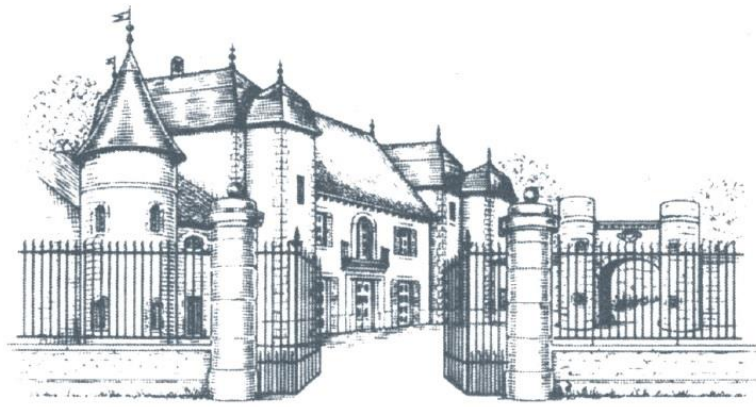




# CHÂTEAU BONNET

## « Julié纳斯, vieilles vignes »

*Charlotte, Julien et Pierre-Yves Perrachon*



### *Vineyard*

|                 |                                        |
|-----------------|----------------------------------------|
| Grape-variety : | Gamay                                  |
| Type :          | Red                                    |
| AOP :           | Julié纳斯                                |
| Terroirs :      | Les Capitans / La Bottière / Les Chers |
| Age of vines:   | 60 years old                           |
| Soils :         | old granite and magmatic rock          |
| Pruning system: | Gobelet                                |
| Yield :         | 45 hL/ha                               |
| Culture :       | Terra Vitis, organic non certified     |
| Soil-care:      | 3-4 gentle plowing                     |
| Harvest :       | Hand-picking                           |

### *Winemaking*

10-14 days in full grappe. Natural alcoholic fermentation, controlled temperature <28°C. Punching of the cap at the beginning of maceration then 1 pumping-over per day. Malolactic fermentation in concrete vat

### *Aging*

12 months in concrete vat

### *Bottling*

Bottling during « fruits day » in the moon-calendar. Bottling in property.



Nose: red fruits, eucalyptus, spicy  
Mouth: fruity, polished tanins  
Drink now or in next 5-6 years

? : Julienas' name comes from Jules Cesar who came to conquer the Beaujolais and went away fond of Julienas' wine

