



Michel Tête

Domaine du Clos du Fief

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Appellation JULIENAS « Cuvée Prestige »

Sustainable winegrowing with partial, controlled grass cover

VILLAGE: JULIENAS (Rhône)

PLACE: « Les Gonnards » - « Les Berthets »

SURFACE: 1.50 HA

PLANTATION DENSITY: 10 000 vines/HA

AVERAGE AGE: 85 years old

YIELD: 45 HL/HA per AOC specifications

SOIL: sandy clay soil

VARIETAL: Gamay – Goblet pruning

ORIGIN: Transmitted from father to son since 3 generations.

WINEMAKING: Manual harvest. As those are old vines, the harvest is launched at peak maturity, with favorable weather conditions. The **winemaking** is done in vats, starting slowly (23°-25°), and ending at about 34°. Pressing is done after 8 to 10 days of vatting, the natural alcohol content allowing for a good maceration. The end of the alcoholic fermenting is done at lower temperature 18°. After the malolactic fermentation, wines are racked and blend. 50 % of the cuvée is stored in stainless vats and 50% in new casks (5 years rotation) during 6 to 8 months. Bottling is done after final blending, in December, following a simple filtration on pink diatomite and moderate sulfite added (16 mg/l free S02)

WINE PERSONALITY: A wine with character, complex, supple with soft tannins. Can age 8 to 10 years depending on vintage

OUR WINETASTING SUGGESTIONS: Allow it to age a few years to be served at its peak.

