



Michel Tête

Domaine du Clos du Fief

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Appellation JULIENAS « Tête de Cuvée »

Sustainable winegrowing with partial, controlled grass cover

VILLAGE : JULIENAS (Rhône)

PLACE: « Les Coteaux du Mont Bessay»

SURFACE: 1 HA

PLANTATION DENSITY: 10 000 vines/HA

AVERAGE AGE: 45 years

YIELD: 52 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. This wine owes its specific personality to its Burgundy style winemaking. We destalk 100% of the grapes, sending only the berries to the press, for 10 days of maceration, with manual cap punching in a traditional wooden vat. The wine is aged 18 months in casks before bottling, to obtain a well-balanced wine capable of ageing for many

WINE PERSONALITY: Its spicy pinot character, vibrant and tanic, with deep fruits aromas will surprise you. Can age 8 to 10 years.

OUR WINETASTING SUGGESTIONS: Drink just below room temperature (19°). A perfect match with powerful dishes: meat in sauces, game, powerful cheeses.

