

JULIENAS « VAYOLETTE » 2019

Grape Variety	Black Gamay
Soil	Deep altered blue stones
Exposure	North-East
Average age of vines	45 years
Planting density	10 000 vines/hectare
Yield	30 hl/hectare
Harvest type	Manual
Harvest method	15 kilos open boxes
Winemaking process	25 % of whole bunches
Fermentation	7 days
Vatting	23 days
Maturation	12 months barrels – 12 months vats
Oak barrels	50 %
New wood	10 %
Wood origin	Austria and Vosges



Comment from the winemaker

Produced in a confidential manner and patiently aged in our cellars, this cuvée, which can be appreciated in its first years, will be fully revealed after 3 to 5 years of ageing. The search for finesse and maturity have been the guides that enable us to offer you a wine of very high quality : Vayollette is unquestionably our best wine in Juliénas !

Hints of tastings

