



Roche-Mère



Appellation

Established on sedimentary grounds with alluvium of origin of the earth, it benefits from one of the most important soil diversity of Beaujolais. The Juliénas cru benefits from excellent sunshine, which gives it a remarkable advantage. The Juliénas is expressive and fleshy, rich in color and endowed with an interesting aging potential. Recognized AOP in 1938. Average altitude: 330 meters. Cultivation area : 594 ha.



Origin

Grapes picked at full maturity
Harvested by hand exclusively
Terroir of bluish rocks with microdiorite crystals
Manual pruning known as in a goblet
Grape variety 100% black Gamay with white juice



Vintages & Tasting

Persistent red color.
Nose which reveals with finesse the aroma of black fruits such as cherries or blackberries. In the glass, a Juliénas which amazes with its finesse of precise and elegant aromas. Harmonious and balanced palate offers melted and silky tannins on the finish, very good length in the mouth



Food & Wine Pairings

Leg of lamb marinated in rosemary
Roasted duck breast with sweet potatoes
Rabbit Parmentier with Pistachios
Pot-au-feu terrine with chive sauce



Aging & Serving

Served between 15 and 17°C
Potential aging between 4 and 5 years in the cellar