PAUL JANIN & fils
Craftsmen of vines and wine

651 rue de la Chanillière – 71570 Romanèche-Thorins

03 85 35 52 80
contact@domaine-paul-janin.fr
www. domaine-paul-janin.fr

AOC BROUILLY

Le plaisir et l'éclat

2017

GRAPE VARIETY: 100% white juice Gamay Noir

LOCATION: Odenas (69)

LOCALITY: Les Jacquets

GEOLOGICAL CHARACTERISTICS:

SOIL: very worn, deep granite.

VINEYARD: most of the vineyard is made up of old vines (30 to 60 years old), trained according to the traditional low gobelet technique.

YIELD: 45 hl/ha

WINEMAKING: harvested on the 4th of September, entirely handpicked, and transported in small 35-kg crates. All of the grapes were graded in the cellar on sorting tables. Pressing was undertaken following a 12 to 15 days of winemaking period of the grapes in their entirety.

MATURING: this stage was carried out in vats over a period of 8 months on fine lees, including the use of micro-oxygenation.

N.B.: the different plots are made into wine and matured separately. They are only blended together to create this wine after being tasted and just before bottling.

DÉGUSTATION : tasty and sharp.