



PAUL JANIN
Craftsmen of vines and wine *& fils*

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Les Blémonts
AOC CHENAS
Character and suppleness

2018



GRAPE VARIETY: 100% white juice Gamay Noir

LOCATION: La Chapelle de Guinchay (71)

LOCALITY: Les Blémonts

GEOLOGICAL CHARACTERISTICS:

Soil: stony and old alluvial deposits.

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

YIELD: 25 hl/ha

WINEMAKING: harvested on the 2nd 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.

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.

TASTING NOTES: deep and voluptuous.
