



PAUL JANIN
Craftsmen of vines and wine *et fils*

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Piémonts

AOC BEAUJOLAIS-VILLAGES ROUGE

La gourmandise avec la solidité

2018



GRAPE VARIETY: 100% white juice Gamay Noir

LOCATION: Lancié (69)

LOCALITY: Les Peloux

GEOLOGICAL CHARACTERISTICS:

SOIL: foothills, and old alluvial deposits.

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: 50 hl/ha

WINEMAKING: harvested on the 08 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.

TASTING NOTES: Fruity and well structured.
