



CHÂTEAU BONNET *La Chapelle de Guinchay, France*

JULIÉNAS 2016

VIELLES VIGNES (CRU DU BEAUJOLAIS)

BC Hosp ~~\$27.50~~ \$19.99 +584227 Wholesale ~~\$22.00~~ \$17.07 (SPEC)



Silver Medal
Decanter 2017



Silver Medal
IWC 2017



Silver Medal
Concours Mondial
des Féminales 2017



+584227



The **2016 Julié纳斯** is rich-red in colour with a garnet tint, and aromas of peonies. On the palate, it is robust with blackcurrant and dark cherry tones. The soil is granitic with shale and clay, producing a powerful, spicy, wine with fruity and floral notes, and hints of green pepper. Excellent with Coq au Vin and other fowl and wild game, white meats and cheeses, it also may be consumed on its own.

The 2016 Julié纳斯 is excellent when paired with fowl, poultry, pork, cheeses, root vegetables and wild mushrooms. Very versatile with a variety of *cuisine provençale*, it's drinkable on its own but will improve with cellaring for up to 7 years.

Operating since 1630, the **Château Bonnet** family estate extends over 20 ha through Chénas, Julié纳斯, Moulin-à-Vent and Saint Amour in the heart of **Beaujolais** in southern Burgundy. Vines have been cultivated using sustainable farming since 1999. Grass and flowers are planted between rows for natural pest control and all viticulture, harvesting and vinification is 100% manual.

Technical Data

Gamay Noir 100%, manually harvested and processed, yield: 45 hl/ha
 Average Age of Vines: 55 years
 Vinification and ageing: Semi-carbonic maceration, fermentation 10 to 14 days, 6 mo-1 yr in ss
 Ageing Potential: 3-7 years
 Soil: Silica sand (contains porphyry, shale, diorite and manganese) from alluvial granite
 Residual Sugar: < 2 g/l
 13% alc./vol.
 Case 12 x 750 ml

