

Estate Pascal AUFRANC



Julié纳斯 *Beaujolais Cru since 1938* - Probus -

Origin

"Probus" a latin name reminding us that Gamay started to be grown in Beaujolais under the Roman Empire..

From the vines...

Varietal : 100% Gamay Noir.

Vineyard area : 1,75 acres.

Density of plantation : 4000 vines per acre.

Vine Age : 70 years old.

Plot : « Les Crots ».

Soil type : Silt and clay.

Elevation : 290m.

Exposure : South - South east.

Farming : Putting vines under grass, Sustainable farming, short pruning type in bushes.

Winemaking : Whole cluster maceration for 14 days in gridded vats.

Aging : 10 months with 20% aged in neutral oak barrels.

Clarification : Light filtration.

... To the glass

Very deep red robe with garnet tints. The nose is showing a serious wine with ripe back fruits and roasted notes. In the palate, the wine is very rich and ample, characterized with violette and peonies flowers, and some moka notes. Very fine and elegant tannins. Outstanding finish!

Food pairings

Try it with games in sauce, lamb, pork or beef roast, and cheese.

Practical information

- ✪ Fruity and Savory for aging
- ✪ **Aging potential** 0 - 15 years
- ✪ **Service** Drink from 13°C

Pascal AUFRANC



Artisan-Winemaker :



TERROIRS ORIGINELS
BEAUJOLAIS MACONNAIS

« My estate is an old farm that emanates tradition through its beautiful stone houses overlooking the village. My home is also my workplace, perched on the hillside of Remont in Chénas. I am surrounded by woods, fields, and vineyards. This mosaic of landscape amazes me every day and gives my wines a singular expression and sense of harmony.. »

