

Estate Pascal AUFRANC



Juliéna's *Beaujolais Cru since 1938* - Les Cerisiers -

Origin

Old cherry trees are planted in this plot of 60 year old vines giving to the wine distinct note of cherries, stone fruits, pepper and kirsch every year..

From the vines...

Varietal : 100% Gamay Noir.

Vineyard area : 6,25 acres.

Density of plantation : 4000 vines per acre.

Vine Age : 65 years old.

Plot : « Les Cerisiers »

Soil type : Silt and clay.

Elevation : 300m.

Exposure : East - South east.

Farming : Sustainable farming, putting vines under grass, clipping of the vines, cordon double type pruning.

Winemaking : Maceration for 10 days with whole cluster in gridded vats.

Aging : Between 10 and 20% aged in neutral oak for 10 months on fine lees.

Clarification : Light filtration

... To the glass

Deep red robe with purple tints. A fresh nose characterized with cherries, stone fruits and peppery notes. A powerful wine with a fresh acidity and tart on the finish, appealing to drink!

Food pairings

Red meat, rooster cooked with red Beaujolais wine, chicken or turkey skewers, cheese.

Practical information

- ✪ Fruity and Generous
- ✪ **Aging potential**
0 - 5 years
- ✪ **Service**
Drink from 13°C

Annual production : 415 cases



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.. »

www.terroirs-originels.com

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