



MAISON
Albert Brenot
DEPUIS 1849



One of the 10 Crus of Beaujolais, the Julié纳斯 appellation is produced on 4 towns, with a total area of 594 ha. These wines are renowned for their ageing potential and often surprises by their taste compared to its more famous neighbors (Moulin à Vent, Saint Amour)



Gamay



Traditional. Manual harvest and maceration in vats for 10 days (temperature-controlled).



Maturation in stainless steel tanks for 9 months.



Granitic Marl

TASTING

The robe is of a deep ruby color. The palate is both delicious and concentrated. Its good constitution and balance allow us to appreciate both the delicacy of the fruit and its richness. The mouth ends with a slightly spicy finish and hints of licorice.



To drink young or to keep 4-5 years.
Temperature of service : 13-14°C



It goes well with white meats and red meats but also a rabbit stew with success. Game birds, after 3/4 years of aging will also be a good idea.