Juliénas ‘Les Chers’ Pascal Aufranc 2022



Region

The vineyards of Beaujolais fall on the granite rich slopes of a hilly region between Mâcon and Lyon at the southern limit of Burgundy. The only vine variety authorised for red wines is Gamay, traditionally grown as free standing bush vines. A small amount of Chardonnay is also grown. The most favourable vineyard sites produce `villages` wines, and the 10 named `Cru` villages of Beaujolais represent the best vineyards of the region and produce the longest-lived and fullest style of Beaujolais.

Producer

Pascal Aufranc`s estate is off the beaten track perched on the hillside of Remont in Chenas. Pascal says "I have the good fortune to work on beautiful hillside plots surrounded by woods and I like to make wines expressing their origin." Pascal prefers patience and observation over intervention and manipulation so ensures his growing methods are as environmentally friendly as possible.

Tasting Notes

`Probus` is Latin for `excellent` and acts as a reminder that Gamay started to be grown in Beaujolais under the Roman Empire. The 70 year old vines sit on silt and clay soils in a south east facing vineyard. The wine is ages for 10 months in tank with 20% aged in oak barrels. The resultant wine is a very deep ruby colour with notes of ripe black fruits on the nose. The palate is rich with black cherries, violets and mocha.

Food

Sere with roast game, lamb or pork or with strong hard cheeses.

Technical Information

Country	France
Region	Beaujolais
Grape(s)	Gamay (100%)
Type	Red
Style	Juicy
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Not applicable	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk