



“ *I have the good fortune to work on beautiful hillside plots surrounded by woods, and I like to make wines expressing their origin* ”

PASCAL AUFRANC JULIÉNAS PROBUS

Terroirs Originels brings together a community of 25 vintners who continue to farm their land independently and all share the same passionate integrity to bring out the best authentic expressions of their specific heritage. The notion of conserving terroir is their priority and its protection is a vested commitment of each estate. Off the beaten track, Pascal Aufranc's estate is an old farm that emanates tradition through its beautiful stone houses overlooking the village. His home is also his workplace, perched on the hillside of Remont in Chénas, surrounded by woods, fields, and vineyards. This mosaic of landscape amazes Pascal every day and gives his wines a singular expression and sense of harmony. Preferring patience and observation over manipulation, his growing methods are the most environmentally friendly as possible.



Pascal Aufranc

Viticulture

At the end of the path, a preserved and confidential terroir with 70 year old vines surrounded by woods and fields. Sustainable farming favoring the biodiversity, putting straw in the vines.

Vineyard area: 3,75 acres

Density of plantation: 4000 vines per acre

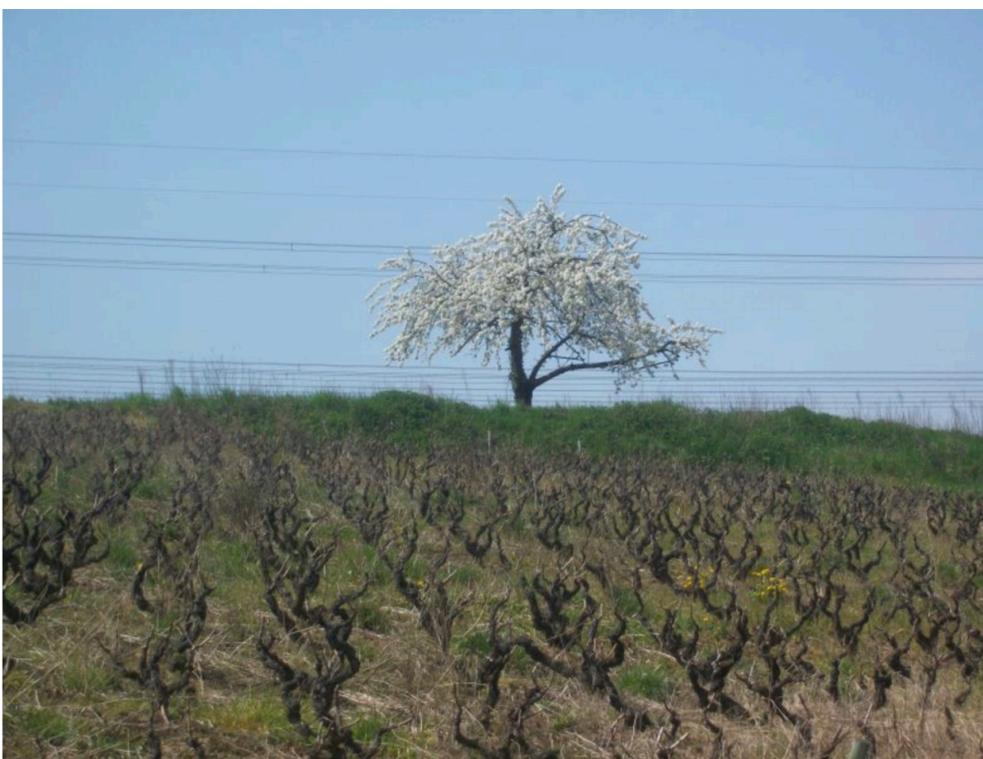
Vine Age : 75 years old

Plot : « En Remont »

Soil type : Sand, granite and quartz.

Elevation : 300m

Exposure : West

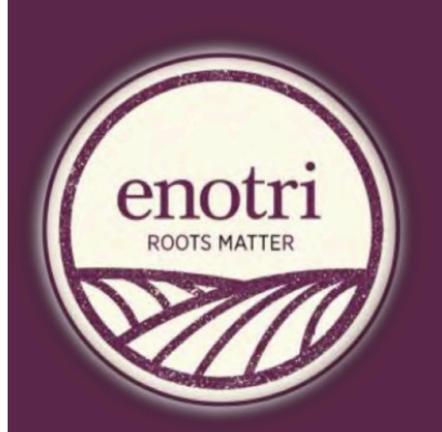


Vinification

Sustainable farming favoring the biodiversity, putting straw in the vines. From 8 to 10 days maceration with whole cluster in gridded vats. Aging 8 months in concrete vats on fine lees. The wine is lightly fined before bottling. 615 cases produced.

"As an active member of Terroirs Originels for over 15 years, I am committed to this alliance which invests in enriching the image of the vineyard and winemakers, and demonstrates a level of quality standards and know how for our region."

~Pascal Aufranc



PASCAL AUFRANC JULIÉNAS PROBUS



SKU:	811754
Region:	Beaujolais
Classification:	EOC Julié纳斯
Vintage:	2016
Grapes:	100% Gamay
Vineyard:	En Remont
Soil Composition:	Clay and slit
Vineyard Training:	Guyot
Density/Yeild:	4,000 vines per acre
Fermentation:	8 to 10 days macaration with whole clusters in gridded vats
Aging:	8 month on concrete vats on fine lees
Alcohol:	13.6%
Residual Sugar:	0 g/l
PH:	3.62 g/l
TA:	3.02
Free SO2:	15
Total SO2:	60

Tasting Note:

The pronounced aromas and flavours of ripe red berries make this Gamay very rich and ample. With the well integrated tannin structure you get a wine with staying power and aging potential.

Pairing suggestion:

This Gamay is already very enjoyable on its own, but shows itself best with roasted meat dishes in a rich sauce, venison, game birds, and soft cheese.

Sales Facts:

- A great value from one of the underrated cru villages of Beaujolais
- Well served to enjoy on its own as well as versatile food companion
- Rich and ample in smell and taste with staying power and aging potential