



“

*A natural expression of Gamay with full berry*

*flavours and soft tannins. Outstanding.*

”

## CHÂTEAU DE JAVERNAND – CHIROUBLES INDIGÈNE

Beautiful Château de Javernand is one of the most delightful wine estates in Beaujolais. The estate is operated by Arthur Fourneau and his cousin Mathilde Penicaud, representing the fifth generation. Arthur is supported by Mathilde's husband and his life-long friend Pierre Prost. Upon joining the cousins' estate, Pierre added his own family vineyards around Mâcon to the winery. Together, they consistently produce benchmark Chiroubles from superior vineyards, situated on what is arguably this cru's finest terroir. Chiroubles boasts some of the most elevated vineyards in the region, producing wines of impeccable finesse, quite distinct from other crus in the area. Indeed, there probably isn't any better Chiroubles than that of Château Javernand. Its wines manage to be ripe, intense with rich textures and yet very refined and elegant.



The Château is also one of Beaujolais' prettiest, with a fairytale facade that was constructed sometime during the 19th century. Visitors are always in awe of its idyllic location and spectacular views of the surrounding, sloping vineyards of Chiroubles.

### Vineyard

In Chiroubles, the vineyards are on the hillside, overlooking the charming village. The vineyard in Mâcon is situated on gentle, west-facing slopes. Arthur and Pierre are converting to organic viticulture with the mid-term goal to farm their land following bio-dynamic principles.

*“To craft a good wine, you must first of all be patient and spare no efforts: taking care of each of our 6,000 to 10,000 vines per hectare requires a lot of time throughout the year. Then during the harvest, where each bunch is harvested and sorted by hand. And finally, in the cellar, where after vinification we raise our wines on fine lees for 6 to 8 months so that they feed and flourish.”*

### Vinification

The harvest is entirely by hand in order to take extra care in sorting the grapes. The grapes are transported to the winery with the greatest caution and then they are pressed directly. The slow fermentation takes place in stainless steel tanks at controlled, low temperatures. The wine is then aged for 12 months in oak barrels.

### Terroirs Originels: One Philosophy

Terroirs Originels is above all a human story uniting several artisan growers sharing the same passion for creating terroir-focused wines. Terroirs Originels is considered a benchmark in the constellation of independent estates from Southern Burgundy in the Côte Beaujolais and Côte Mâconnaise.

- **The Merit** to focus on quality by limiting their production to the lands they are actually farming.
- **The Desire** to farm sustainably in order to respect and preserve the environment, the biodiversity and the varieties of their terroir: Gamay Noir and Chardonnay.





## CHÂTEAU DE JAVERNAND – CHIROUBLES INDIGÈNE



<b>SKU:</b>	828073
<b>Region:</b>	Beaujolais
<b>Classification:</b>	Cru Chiroubles AOC
<b>Vintage:</b>	2018
<b>Grapes:</b>	100% Gamay
<b>Vineyard:</b>	Hillside vineyards overlooking Chiroubles
<b>Soil Composition:</b>	Sandy granite
<b>Vineyard Training:</b>	Guyot
<b>Density/Yield:</b>	35 hl/ha
<b>Fermentation:</b>	8 to hours of maceration, followed by spontaneous, natural fermentation without the use of sulfites
<b>Aging:</b>	For 12 months on fine lees in fibreglass vats
<b>Alcohol:</b>	13.0%
<b>Residual Sugar:</b>	1.3 g/l
<b>PH:</b>	3.4g/l
<b>TA:</b>	3.4g/l
<b>Free SO2:</b>	10mg/l
<b>Total SO2:</b>	45mg/l

### Tasting Note:

This Chiroubles is an example of the new, organic/bio-dynamic philosophy that Arthur and Pierre introduced when they took over the estate in 2011. The grapes are harvested by hand to ensure that only healthy clusters are used. Natural yeasts are used for a spontaneous fermentation, following a traditional carbonic maceration. No sulfites are added throughout the process. A natural expression of Gamay with full berry flavours, a fresh acidity, and soft tannins.

### Pairing suggestion:

A wine that works well with cassoulet, mushroom dishes, red sauce pasta, and ratatouille.

### Sales Facts:

- Organic farming, favouring the biodiversity of the terroir.
- Natural winemaking, with little to no addition of sulfites.