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I have the good fortune to work on beautiful hillside plots surrounded by woods, and I like to make wines that express their origin

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PASCAL AUFRANC CHÉNAS VIGNES DE 1939

Terroirs Originels brings together a community of 30 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.



"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

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.

Terroirs Originels: One Philosophy

TERROIRS ORIGINELS is above all a human story uniting several artisan winemakers sharing the same passion and a strong ambition to create terroir focused wines since almost 20 years. Terroirs Originels is considered a benchmark in the constellation of independent estates from Southern Burgundy in the Côte Beaujolaise and Côte Maconnaise.

- THE MERIT to focus on quality by limiting their production to the lands they are actually farming, offering exclusively estate grown wines coming from the vines farmed by the winemaker himself.
- THE EFFORT and hard work accomplished in the vineyard and cellar where the winemaker is contributing to every step from farming to bottling.
- THE DESIRE to farm sustainably his vineyards in order to respect and preserve the environment and biodiversity and the varieties of Southern Burgundy: Gamay Noir and Chardonnay.
- THE REQUIREMENT to elaborate fine and complex wines thanks to a careful work and patience during the aging process.



PASCAL AUFRANC CHÉNAS VIGNES DE 1939



SKU:	801491
Region:	Beaujolais
Classification:	Chénas AOC
Vintage:	2018
Grapes:	100% Gamay
Vineyard:	En Remont
Soil Composition:	Granite with iron mineral and quartz, very sandy
Vineyard Training:	Guyot
Density/Yield:	4000 vines per hectare
Fermentation:	8 to 10 days maceration with whole cluster in gridded vats
Aging:	8 months in concrete vats on fine lees
Alcohol:	12.5 %
Residual Sugar:	1.1 g/l
PH:	3.67 g/l
TA:	3.33 g/l
Free SO2:	17 mg/l
Total SO2:	48 mg/l

Tasting Note

A well-structured wine with surprising depth and complexity. An intriguing dark garnet robe with purple hints. A pretty nose of floral, violet, warm raspberries, cherries, with earth and herbal notes. Dry, beautifully balanced with texture and a generous palate with soft tannins. Flavours of dark black cherry, red and black fruit, and a tart raspberry finish. Layers, texture and structure.

Pairing Suggestion

A great wine to help relax after a long day. It pairs well with roasted red meat, game, and mushroom dishes. A good accompaniment to charcuterie and goat cheese.

Sales Facts:

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- A well-structured wine with surprising depth and complexity.
- At the end of the path, a preserved and confidential terroir with 70-year-old vines surrounded by woods and fields.