

I have the good fortunate to work on beautiful hillside plots surrounded by woods, and I like to make wines expressing their origin.

PASCAL AUFRANC JULIÉNAS PROBUS



erroirs 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.

VITICULTURE

At the end of the path, a preserved and confidential terroir with 80-year-old vines surrounded by woods and fields. Sustainable farming favoring the biodiversity, putting straw in the vines.

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.



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SKU: 873736	
Region	Beaujolais
Classification	AOC Juliénas
Vintage	2020
Grapes	100% Gamay
Soil Composition	Clay and silt
Vineyard Training	Guyot
Density/Yield	4000 vines per acre
Fermentation	8 to 10 days macaration with whole clusters in gridded vats
Alcohol	13.6%
Residual Sugar	0.0 g/l
PH	3.62 g/l
TA	3.02 g/l
Free SO2	15 mg/l
Total SO2:	60 mg/l

TASTING NOTES

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.