

JULIÉNAS

Les Chers

Pascal Aufranc

Ample & Généreux

Vinification : titre de la page

Vinification en grappes entières.

Pigeage en cuves grillées.

Élevage en cuve oeuf.

COULEUR / TYPE

Rouge

ORIGINE DE LA CUVÉE

I wanted on this cuvée to bring more finesse and to remove the aging in wood, after several experiments I chose an egg tank permeable like a barrel. An additional advantage since the lees do not arise and enrich the wine during the ageing, which lasts between 12 and 14 months. 3 terroirs (Crots, Capitans & Chers) meticulously selected and blended for their complementarity, including that of "Chers" which is made up of blue stones, which gives the wine more minerality and additional power.

ACCORDS METS ET VINS

Viandes rouges en sauce, gibiers, plats de terroir, plats épices, fromage de chèvre, desserts chocolat noir ou café.

POTENTIEL DE GARDE

Plus de 5 ans dans de bonnes conditions

MARCHÉ(S)

France Export

PRODUIT PAR

Pascal Aufranc

