



**GEORGES
DUBŒUF**

JULIÉNAS

PROFILE

APPELLATION	A.O.C. JULIÉNAS
DATE AOC STATUS	March 1938
SINGLE VARIETAL	Gamay
VINEYARD ALTITUDE	1,100 feet
SURFACE AREA	1,500 acres
SOIL	Clay, granite or sedimentary

BACKGROUND AND CHARACTER

Julié纳斯, “imperial wine,” was named after the great Julius Caesar. With its one-of-a-kind taste, it is also known as an “editorial wine,” preferred by many French writers and a number of newsmen in Paris. Some of its greatest fans are from the satirical newspaper, *Le Canard Enchaîné*, who apparently created the amusing saying, “taking the waters at the spa in Julié纳斯.” No doubt they dipped more than their ink pens into the red liquid.

In offering Julié纳斯 frequent, humorous publicity, these journalists brought about its popularity. Joyful humor pairs well with Julié纳斯. The dynamic growers association conceived of a grand Tasting Cellar, complete with bacchanalian frescoes full of rustic merrymaking. Not just anywhere, however — in the old nineteenth-century style church built across the main street of Julié纳斯. Villagers, along with invited guests from show business and the press, gather at the Cellier de la Vieille Eglise for the big annual festival the second weekend in November. The first wines of the new harvest are rolled out for tasting and the colorful wine brotherhood inducts honored ambassadors of Julié纳斯 into its ranks. The main celebrity attending is awarded exactly 104 bottles of their wine, just the right number to enjoy every Saturday and Sunday for an entire year. These people sure know how to have a good time! Deeply colored, solid and robust, Julié纳斯 is a wine with excellent ageing potential and deserves to be given a noble repose in the cellar, to allow it to reach its maximum fullness.

WINE MAKING

HARVESTING	— Manual only, whole bunches unstemmed
TEMPERATURE OF FERMENTATION	— 28 to 32°C (82 to 90°F)
LENGTH OF MACERATION	— 10 to 12 days
YEASTS	— Indigenous

TASTING NOTES

Intense ruby in color, this Julié纳斯 has a bouquet with both floral (irises and peonies) and fruit character (strawberry, peach and raspberry). Its typically firm texture comes from its backbone of natural acidity and tannin. Well-structured and flavorful, with perfect balance.

VINTAGE NOTES

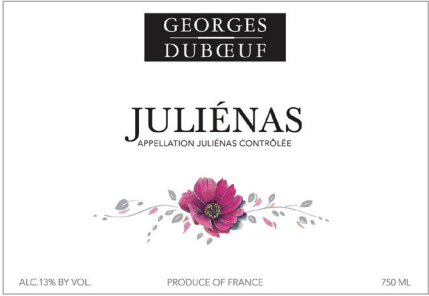
During the 5-6 month growing season, temperature and rain levels were normal and made for excellent growing conditions. By September, the fruit analysis showed impressive sugar levels and healthy levels of natural acidity.

TECHNICAL DATA

Total Acidity	3.6 g / 750 mL
pH	3.46
Alcohol	13.0%
Residual Sugar	1.2 g / 750 mL
Blend	100% Gamay

FOOD PAIRINGS

- **Foods** —
 Braised Lamb or Pork Shanks
 Spicy Food
 Grilled Duck Breast
 Aged Cheeses
- **Serving Temperature** —
 Serve Slightly Cool
 54°F (13°C)



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LES VINS GEORGES DUBŒUF - ROMANÈCHE-THORINS - FRANCE
 TEL: 33(0) 3 85 35 34 20 - FAX: 33(0) 3 85 35 34 25
 E-MAIL: MESSAGE@DUBOEUF.COM
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