

TECHNICAL DATA

Total Acidity
3.4 g / 750 mL

pH
3.51

Alcohol
12.9%

Residual Sugar
1.0 g / 750 mL

Blend
100% Gamay

FOOD PAIRINGS

— Foods —

Coq Au Vin
Red Meats
Grilled or Oven-Roasted
Wild Boar
Distinctive Cheeses

— Serving Temperature —

Serve Slightly Cool
54°F (13°C)

GEORGES
DUBŒUF

JULIÉNAS

CHÂTEAU DES CAPITANS

PROFILE

APPELLATION
SINGLE VARIETAL
VINEYARD ALTITUDE
SURFACE AREA
SOIL

A.O.C. JULIÉNAS
Gamay
1,060 feet
17 acres
Granite, clay alluvial silt

BACKGROUND AND CHARACTER

This 19th century castle is situated right in the heart of AOC Cru Julié纳斯, in a locality known as Les Capitans. Centuries-old cedar trees in the stately gardens stand as tall sentinels of a long, illustrious past. The remarkably old vines form one single, undivided vineyard circling the estate and benefit from optimal soil and microclimate conditions. South-southeast hillside exposure to the sun allows the grapes to attain perfect ripening before they are harvested.

According to popular tradition, this locality has preserved unmistakable signs of its Roman origin. Considered as a strategic point, this site was in all likelihood where military staff headquarters were located. Thus the name Capitans, which refers to the officer rank of Captain, or first in command. In the 1940's, the castle and vineyard estate belonged to Victor Peyret, a colorful wine merchant and rambunctious gourmet from nearby Lyon who left to posterity, among other things, the literary prize he endowed. At the annual mid-November wine festival held in the village of Julié纳斯, the Victor Peyret prize is awarded to a celebrity from the arts who is recognized as a worthy ambassador of Cru Julié纳斯. The prize consists of 104 bottles of choice Julié纳斯, just the right number to enjoy every Saturday and Sunday for an entire year!

WINE MAKING

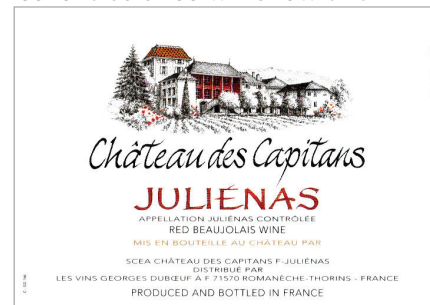
HARVESTING - Manual only, whole bunches unstemmed
TEMPERATURE OF FERMENTATION - 30°C (86°F)
LENGTH OF MACERATION - 10 to 12 days
YEASTS - Indigenous

TASTING NOTES

This wine displays a sumptuous deep red color. Its intense, complex nose offers an array of fruits, from peach to raspberry and black currant, with a subtle touch of cinnamon. Ample structure and excellent balance will allow this wine to age in bottle quite gracefully.

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.



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