

## TECHNICAL DATA

**Alcohol**  
13.0%

**Blend**  
100% Gamay

## FOOD PAIRINGS

— **Foods** —  
Game  
Meats  
Assorted Cheeses

— **Serving Temperature** —  
Serve at 60°F-64°F

**GEORGES  
DUBŒUF**

# CHÂTEAU DES POUPETS

JULIÉNAS

## PROFILE

APPELLATION	<b>A.O.C. JULIÉNAS</b>
DATE AOC STATUS	<b>1936</b>
SINGLE VARIETAL	<b>Gamay</b>
VINEYARD ALTITUDE	<b>1049 feet</b>
SURFACE AREA	<b>7 acres</b>
SOIL	<b>Sandy Clay</b>

## BACKGROUND AND CHARACTER

This beautiful estate consists of 7 acres of land surrounding a magnificent house that was once the property of a Lyonnais silk merchant. The stepfather of Mrs. Jorcin bought the castle in 1933. After her husband passed away in 1975, Mrs. Jorcin took over the management of the estate, and is now assisted by a father and son winemaking team, who ensure the quality of the vineyard and resulting wines.

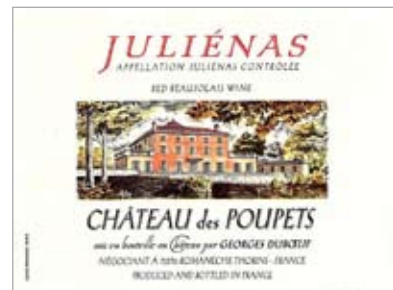
A third of the production is processed using “grillage” to extract the maximum color and tannins possible. The wines are then aged in drums in the subterranean vaulted cellar of the chateau. Mrs. Jorcin carefully follows every step of the winemaking process.

## WINE MAKING

TEMPERATURE OF FERMENTATION — 80°F to 82°F  
MALOLACTIC FERMENTATION — 100%  
DURATION OF MACERATION — 9 to 10 Days  
TANK AGEING — 100%

## TASTING NOTES

Intense ruby red. This wine exudes scents of red and black fruit with subtle nuances of spice, apple, cinnamon and vanilla. On the palate, this wine reveals a robust body with elegance and length.



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