



TECHNICAL DATA

Alcohol
12.5%

Blend
100% Gamay

FOOD PAIRINGS

— **Foods** —
Game
Meats in Sauce
Poultry
Assorted Cheeses

— **Serving Temperature** —
Serve at 59°F

**GEORGES
DUBŒUF**

DOMAINE DE LA SEIGNEURIE

JULIÉNAS

PROFILE

APPELLATION	A.O.C. JULIÉNAS
DATE AOC STATUS	1750
SINGLE VARIETAL	Gamay
VINEYARD ALTITUDE	1148 feet
SURFACE AREA	86 acres
SOIL	Granite

BACKGROUND AND CHARACTER

The Condemine family has been present in Juliéas since 1800, and acquired Domaine De La Seigneurie in 1908. François Condemine is the third generation of the family to tend and cultivate this important estate in Juliéas. The parcels of land are located around the Chateau and benefit from a south - southeastern exposure. In 1910, the grandfather of François, Claude, extensively renovated the entire property.

In 1980, in order to employ more modern wine making techniques, the old wooden vats were removed to make way for stainless steel, thermo-regulated vats.

Francis, who is assisted by his son Thierry, currently operates this property. This property boasts a very large beautifully vaulted wine cellar underneath the Chateau, which is very rare in Beaujolais.

WINE MAKING

TEMPERATURE OF FERMENTATION — 89°F
MALOLACTIC FERMENTATION — 100%
DURATION OF MACERATION — 8 Days
TANK AGEING — No

TASTING NOTES

This Juliéas is a dark garnet in color, and exudes a fragrance of generous red fruit. This is a powerfully built wine, very attractive fruit and body.



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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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