

CHÂTEAU  
BONNET



La Chapelle de Guinchay, France

# JULIÉNAS 2010

VIELLES VIGNES (CRU DU BEAUJOLAIS)

BC Retail \$22.99

+ 584227

**91** points Winescores.ca

*"The Juliénas has a very pretty bouquet of sweet and spicy raspberries, red currants, violets, vanilla and white pepper. The palate is spicy too - loads of juicy red berry flavours are layered with cocoa, star anise and savoury peppery spices, which linger on the finish. Don't be fooled by this fragrant, elegant wine - it's got great bones and the fine tannic structure to stand up to white meats, duck or lamb - but roasted beets and pumpkin, or mushroom dishes will also pair nicely."*

— Wine Scores / D. Van Mulligen- November, 2012

The **2010 Juliénas** is rich-red in colour with a garnet tint, with aromas of peonies. On the palate, it is robust with blackcurrant and dark cherry tones. Excellent with Coq au Vin and other fowl and wild game, white meats and cheeses, it also may be consumed on its own. Drinkable immediately, it will also improve with cellaring for up to 5 years.

Operating since 1630, the **Château Bonnet** family estate is located in the heart of the **Beaujolais Crus** in southern Burgundy, with vineyards extending over 20 hectares throughout Chénas, Juliénas, Moulin-à-Vent and Saint Amour. Since 1999, vines have been cultivated with an emphasis on sustainable farming. Grass and flower beds are planted between rows allowing natural pest control. All viticulture, harvesting and vinification is 100% manual and estate-based.

**Juliénas** is based around the village named after Julius Caesar, and features extremely old alluvial granite soil, rich with shale and clay seams. Wines from this area are noted for their richness and spice, with aromas reminiscent of peonies. (In contrast to the claims of Régnié, Juliénas growers believe that this area was the site of the first vineyards planted in Beaujolais by the Romans during their conquest of Gaul.)

**Chénas, Juliénas, Morgon and Moulin-à-Vent** produce the fullest bodied of the Beaujolais Crus, needing the longest bottle aging (usually from four to ten years.)

#### Technical Data

Gamay Noir 100%, manually harvested and processed

Average Age of Vines: 60 years

Vinification: 11 days in wooden vats, then 6-8 months in (old) 48-hectoliter oak barrels.

Ageing Potential: 2-5 years

Soil: Alluvial granite with shale and clay seams

Acidity: 5.5 T.A.

pH: 3.51

Residual Sugar: < 2 g/l

13% alc./vol.

Case 12 x 750 ml



+584227

 Choice Import Agencies