



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

JULIENAS



TERROIR

Appellation : Julienas

Grape variety : 100% Gamay

Vineyard : It covers the south and southwest face of the Mont de Bessay, the last hill of the Beaujolais, on the borders of the Mâconnais. The vineyards extend over the villages of Pruzilly, Émeringes, Jullié and Juliénas.

Geology : Granitic soil rich in alluvium

KNOW-HOW

Harvest : Grapes are harvested in fully ripe, generally in September.

Wine making : The whole grapes are put in vats for the carbonic maceration and then there is the maturation for a few months still in stainless steel vats at controlled temperature to preserve the varietal characteristics.

TASTING AND PAIRING

Tasting :

Developing the fresh aromas typical of this appellation, Julienas shows characteristic notes of the Gamay grape, remains very pleasant, not very tannic, with a level of acidity absolutely correct. This wine can be considered the flagship of the Beaujolais range at Tramier.

Wine and food pairing : Andouillette, coq au vin, goat cheeses

Service temperature : Between 13 to 15°C

Aging potential : Between 5 to 6 years

Product may differ from the bottle

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