

# Château-Fuissé

*Richesse d'un terroir*

*Authenticité des climats*



## Appellation Julié纳斯 Contrôlée

(Beaujolais Cru)

Varietal: Gamay (100%)  
 Alcohol: 13°  
 Acidity: n.c.  
 pH: n.c.  
 FML/MLF: 100%  
 Vinification: Vat (100%)

Production: n.c.

## Julié纳斯 "Domaine de la Conseillère"

### Terroir - Geology



Julié纳斯 is amongst the 10 Beaujolais Crus one of the best. The total surface area of the appellation covers 420 Ha. The Domaine de la Conseillère property is ideally situated on the eastern side of the Julié纳斯 village dominating the Southern exposed slopes. The soils here are deep well drained and are composed of granite, sand and clay. These conditions allow the exclusive Gamay varietal lots of finesse and definition, velvety textures, a good structure and soft tannins.

The Château-Fuissé controls and runs the Domaine de la Conseillère since 2009 and puts everything together to make this property into one of its finest Beaujolais holdings.

Area under vine:	2.85 Hectares – 7.13 Acres
Average yield:	40 Hl/Ha - 16 Hl/Acre – 2.4 Tons/Acre
Density of planting:	10,000 Vines/Ha - 4,000 Vines/Acre
Period of planting:	n.c.
Pruning method:	Traditional Gobelet Cut

## Vinification

In order to respect the integrity of the grapes we prefer handpicked grapes and special care is given to the transport of the grapes to the winery. A light crushing precedes the vatting followed by a static maceration awaiting the natural start of the alcoholic fermentation

During the Alcoholic fermentation we do regular a cap-pumping and cap-punching in order to extract the color, the fruit and the concentration of the wine. The first two weeks of vatting are decisive for the making of any red wine.

Towards the end of the alcoholic fermentation (10 days) we separate the free run juice and press the remaining grapes who will be blended back together, partly or completely, after tasting.

The wine then finishes the fermentation as well as the malo-lactic fermentation that follows.

During the conservation in tank we keep the wines on the fine lees in order to protect and to nourish the wine awaiting its final racking. A fining precedes the light filtration on Kieselguhr until the bottling at the domaine.

An additional care is given to our choice of corks. Special specification are imposed to our suppliers in order to assure the quality of their product and their regularity.

Our vinification focuses on the expression of the fruit, the concentration and a delicate tannin structure allowing some ageing.

## Wine & Foods

Salads and-pies, cheeses, poultry, red meats or even grilled fish.

Recommended temperature of service: 14° Celsius - 57°Fahrenheit

## Tasting Notes

Color: Clean dark red ruby color and a nice brilliance.

Nose: Fresh fruity on the nose and characteristic flower aromas of peyoni and ripe red fruits (wild-strawberries, red-current and raspberries).

Mouthfeel: Lots of finesse and soft fruits.

Harmony: Crisp with good intensity and length, soft and fine tannins.

Ageing potential: Vintage + 7 years.