

Château-Fuissé

Richesse d'un terroir

Authenticité des climats



Appellation Juliénas Contrôlée

	(Beaujolais Cru)
Varietal:	Gamay (100%)
Alcohol:	13°
Acidity:	n.c.
pH:	n.c.
FML/MLF:	100%
Vinification:	Tank (50%) + Barrel (50%)
Production:	15,000 Bottles

Juliénas

Terroir - Geology

Juliénas is among the 10 best Crus of the Beaujolais région, offering velvety textures, peppered red fruit aromas and a soft tannin structure.

Our vineyards (2.85 Ha.) are situated on the eastern side of the village of Juliénas, on the mid-slope, enjoying a southern exposure. The soils are deep, well drained and composed of granite rock sediments and slate.

These optimal conditions allow the exclusive gamay varietal to express lots of finesse, good texture and concentration. The grapes are picked by hand and transported directly into our cellars in Fuissé (15 min.).

The key elements for our wine-making is the health of the grapes and their phenolic maturity as we privilege whole cluster fermentation and partial barrel/tank maturing. We focus on the terroir expression allowing our wines to affine and develop in the bottle.

The Château-Fuissé controls and runs this property since 2010 and puts everything together to make a “Great” Cru of Juliénas” in the pure tradition of Beaujolais...

Area under vine:	2.85 Hectares – 7.1 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 (open-vats) followed by a static maceration awaiting the natural start of the alcoholic fermentation.

During the Alcoholic fermentation we keep the grapes with a grid immersed and do regular cap-pumping in order to control the temperature, 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 (8-12 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. The wine matures partially in oak barrels and partially in tank.

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 domain.

An additional care is given to our choice of corks. Special specifications 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.