

Elephant on a tightrope™

FRENCH WINES FOR TODAY



Juliéna AOC 2004

Our Juliéna is from a château in the northern most part of the Beaujolais region that has been run by the same family for four generations. The vineyards have a sunny south, southeast exposure. The grapes are picked by hand, the wine is aged for 7 months, and bottled on the estate.



Region :	Beaujolais
Surface :	35 hectares, south, southeast exposure
Soil :	Schist and granite soil with seams of clay
Grape variety :	100% Gamay
Vintage :	2004
Degree :	Alc. 13 % by volume
Pruning :	Gobelet
Winemaking process :	Traditional, in temperature controled
Aging :	Stainless steel vats
Volume :	10 000 bottles

Tasting

Color :	A deep ruby red, crimson hues
Bouquet :	Robust, berry aromas
Palate :	Full and structured with intense fruity notes

Food pairing : Serve with roasted meats, poultry, game or cheese.

Serve at a temperature of 11°C (52°F).

Can be enjoyed young or kept for 3-5 years.



For more information contact :
Solangedefrance.com, LLC
Email : info@solangedefrance.com