

Domaine Paul Janin et Fils Brouilly



ABOUT THE ESTATE

- The story of Paul Janin et Fils is that of cru Moulin-a-Vent – this reference-point estate has been growing Gamay here for over a century.
- The Janins are champions of this appellation, elevating its status through the steady creation of handcrafted wines.
- Practicing sustainable and organic methods for decades, the estate has recently applied for full certification, which they will receive in 2024.
- Work in the cellar is traditional, with long macerations and tank aging.
- With the fifth generation of Janins poised to join the family business, this is a Beaujolais estate that celebrates its heritage.

APPELLATION

Brouilly

SUB-REGION

Beaujolais

GRAPE VARIETY

100% Gamay

FARMING

Biodynamic, Organic, HVE

SOIL

Worn, deep granite

VINEYARDS & VITICULTURE

From the Odenas commune, considered one of best for Brouilly, at an altitude of 485 meters. Old vines trained in the traditional low gobelet technique.

HARVEST & VINIFICATION

The grapes are hand-harvested and transported in small 35 kg crates. All of the grapes are sorted on the sorting table. Whole cluster pressed after 12 to 15 days of fermentation. The wine is aged in vats for eight months on fine lees, including the use of micro-oxygenation.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL