

## Domaine Paul Janin et Fils Beaujolais-Villages Piémonts

### ABOUT THE ESTATE

#### APPELLATION

Beaujolais-Villages

#### GRAPE VARIETY

100% Gamay

#### FARMING

Biodynamic, Organic, HVE

#### SOIL

Ancient alluvium

#### VINEYARDS & VITICULTURE

Sourced mainly from a blend of two parcels situated in Romanèche-Thorins - Les Jumeaux and Les Peloux. The name is derived from the soil type, Piémonts. Most of the vineyard is made up of old vines, trained according to the traditional low gobelet technique.

#### HARVEST & VINIFICATION

The grapes are hand-harvested and transported in small 35 kg crates, then carefully sorted on the sorting table. 100% whole cluster and fermented in concrete tanks for 12 to 15 days, using micro-oxygenation. The wine is then aged eight months on fine lees before bottling. The different plots are vinified and aged separately. They are only blended together to create this wine after being tasted and just before bottling. Vinified without the use of SO<sub>2</sub>, then bottled with nitrogen gas with 2 grams of SO<sub>2</sub> in tank before bottling.

#### ALCOHOL BY VOLUME

13.0

#### PACK SIZE

12x750mL

