

Château Moulin Favre Julienas - La Centenaire



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| VINTAGE | 2023 |
| REGION | Beaujolais |
| APPELLATION | Julienas - Cru Beaujolais |
| VARIETAL | 100% Gamay |
| ALCOHOL | 14.5% |
| TERROIR | Granite and Schist soils |
| INFO | <p>17 Ha. (42 acres) total vineyard & 1.2 Ha. (3 acres) of 100 year old vines devoted to Julienas "La Centenaire"</p> <p>Hand harvesting and sorting - Destemmed</p> <p>Carbonic maceration, 21 days vatting in thermo controlled stainless steel tanks - 6 months aging in 3 year old barrels</p> <p>Sustainable Agriculture Practices - HVE 3 farm certified having high environmental value - Terra Vitis</p> |

From the Estate:

"Located on the hillside of Combiaty, like a belvedere perched in the middle of the vineyards, at the heart of BEAUJOLAIS, our 17 hectares estate represents the 6th generation of winegrowers in the family whose know-how has been the only heritage. Artisans of the vine, it is a real passion that drives us, from working the vines to marketing our wines in France and abroad. The Estate now offers 6 of the 10 Crus of Beaujolais, Chardonnay and sparkling wines. All wines have the high environmental value certification.

It is undoubtedly in our vines, on our hillsides that we intensely have this unique feeling of being at the service of each of our vines. From pruning, hard work of 4 months, to working the soil, planting or even harvesting, manual work with several knowledges, makes our job rich and diverse.

The harvest is 100% manual. The particularity of our Domaine is the destemming of a harvest with an optimal phenolic maturity to obtain round and silky tannins. Our Cuvées are worked in carbonic maceration keeping all the typicity of each terroir. For our Gamay, long vatting periods of 14 to 21 days in temperature-controlled vats are preferred to extract color, aromas and tannins."

The Julienas "La Centenaire" comes from 3 parcels totaling 1.2 Ha planted over 100 years ago! The terroir consists of granite and schist soils. Long extraction of 21 days with a submerged cap.

Tasting Notes:

Deep and perfumed with cassis, iris, and stony minerals. Hints of spice and vanilla are just enough to harmonize and soften the old vines. Rich and persistent on the palate, an impressive expression of "centenarian" Gamay with finesse structure. Serious aging potential, but hard to resist now!

Food Pairing:

Tender game meats, like lamb or duck magret with cherry reduction. Chutney with cumin.

Press Review:

Soon to come