



Since 1865, the spirit of Mommessin has consisted of a Beaujolais soul and a Burgundian heart that define a style that is fruity, powerful and very close to its roots. The Mommessin spirit stands out for the alliance of two winegrowing regions - Burgundy and the Beaujolais, two cultures that make our wines distinctive and appealing.

### Origins

The name of Juliénas come from « Jules Caesar ». The vineyard is situated north to Beaujolais vineyard , both at the limit of Gamay area and at the boundary of Chardonnay grape variety area.

The vineyards of Juliénas are, with Saint-Amour, the northern cru of the Beaujolais area, in the very South of Burgundy. They spread over the villages of Juliénas, Jullié, Emeringes and Pruzilly.

### Grape varietal

100% Gamay Noir with white juice.

### Vine and soil

Vineyard age: 48 years old.

Yield: 56 hectoliters per hectar

A rigorous plot selection is made on 2 partners estates.

Vines are planted on varied soils made of deep siliceous rocks, stony soils with ancient alluvium and deep altered granite

They are pruned « en gobelet » and "cordon". They are managed with sustainable farming methods.

### Vinification and maturing

Harvest started on the Julienas plots on September 2021, the 23rd.

The harvest was collected by our partner-growers, and then placed in a concrete vat by gravity.

“Burgundy-style” vinification, the grapes were 100% whole bunches. The fermentation maceration lasted 15-18 days with cap-punching, over-pumping and racking.

The wine was then aged 8 months in tank on fine lies.

Light filtration before bottling.

21 000 bottles in total.

### Food and wine pairing

This wine is perfect with traditional dishes, particularly poultry in sauce such as coq au vin, but also chicken with morel mushrooms, red meats and fat cheeses

### Tasting notes

Intense ruby red colour with violets hues.

The delicate nose shows aromas of red fruits and spices.

A nice mineral wine in the mouth, well-bodied with a real structure and velvety tannins.



#### Serving suggestions

To be served between 15 and 18°C. (59-64°F.)

#### Ageing potential

3 to 5 years.

#### Vintage : 2021

A very small harvest but a success !

The harvest 2021 was spread out over three weeks and finished around October 6th in vineyards with later ripening. First tastings revealed very fruity, fine, elegant, flattering and soft wines.