



# Domaine des Chers

Since 1956

By Arnaud Briday

From Cru du Nord Beaujolais

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## Chenas "oak barrel"

Red wine - 13.5% vol. – 750 ml - Vines from 50 to 80 years old.

Reasoned agriculture

Annual production: around 1500 bottles

Grape variety: 100% Gamay noir with white juice

Production area: 0.30 hectares

Exposure: North

Place (terroir): Les Rochenoirs

Soil: Granite soil

yield: 50 hl/hectare (10,000 vines/ha)

Traditional semi-carbonic whole bunch vinification



We seek to produce the best of each of our appellations according to the climatic characteristics of the vintage. Our primary objective lies in obtaining local wines that best characterize our protected designations of origin.

Our plots are harvested manually and vinified separately in cement and stainless steel vats. The carbonic maceration lasts 10 days with regular punching down and pumping over in order to work as much as possible to extract the phenolic matter from our grapes. The malolactic fermentation is carried out then the Juliéas is aged 9 months in oak barrels (6-7 wines) and bottled.

Winegrower's tasting: Garnet in color, our Chénas Vieilles Vignes is a red wine aged in oak barrels from 4 to 6 wines so as not to extract too pronounced a woody side but rather a finesse on a light vanilla note. Located in the commune of Chénas in the old town, Chénas remains the most Burgundy of crus. Floral notes, notes of cherries, plums and blackcurrant combined with a light woody taste. Slight woody taste.

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**La Région**  
Auvergne-Rhône-Alpes

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*Alcohol abuse is dangerous for health. Know how to consume in moderation*

*Legal Notice*

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