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## Juliénas "My Father's Secret"

Red wine - 13.5% vol. - 750 ml - 90 year old vines.

Reasoned agriculture

Annual production: 1,400 bottles approximately

Varietal: 100% Gamay noir à jus blanc

Production area: 0.50 hectares

Exhibition : South

Locality (terroir): Les Chers near Les Mouilles

Soil: Granite soil on a basement of volcanic blue rocks.

yield: 40 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 Juliénas is matured for 6 to 9 months before bottling.

Winemaker's tasting: Intense garnet, aromas of raspberry, blackcurrant, violet and pepper. On the palate, the wine is rich and fruity with melted tannins. Ripe fruit with good length. To keep all the complexity of the fruit, we invite you to drink this wine within 4 years and up to 7 years for lovers of cellar-aged wines.

[Contact us](#)[Make an appointment](#)

By *Arnaud Briday*



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

*Special Notice*

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