

Julien Sunier

ARTISAN VIGNERON

Grape variety

Gamay black with white juice

Terroirs, Climats

in ocellat 1.10 ha, the Forchets
0.34 ha, low ronze 1.60 ha

Total Surface

3,68 hectares

Average age of vines

60 years old

Altitude

Between 280 and 400 m

Exposure

South

Type of soil

pink granite deep sands, with low presence of clear clays in underfloor, and alluvial soils



RÉGNIÉ

WINEMAKING

gravity tanked, fermentation, indigenous yeasts, without SO₂, carbonic maceration (whole grapes fermented in anaerobic) for 10 to 20 days, manual digging, old-fashioned pressing with vertical press.

AGING

20% in epoxy cement tanks and 80% in 228 oak barrels liters (about 10 wines old) for eight months, on fine lees bottled unfiltered and slightly sulphited.

CHARACTER

On the nose, the vine peach dominates, followed by a pleasant mouth with velvet tannins.

HIS MISSION

to enjoy your pallet around a good paté or dried sausage

A conserver à une température inférieure à 14°C

* Wine in conversion to organic farming (fr-bio-15)

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