

Laurent Perrachon 2016 Julié纳斯 "Les Mouilles"

WineWise Code	FPE-JLM16
Country	France
Region	Beaujolais
Color	Red
Alcohol by Volume	13.3
Acidity	3.45
Residual Sugar	0.3
Closure	Natural Cork
Annual cases produced	500
Varieties	Gamay 100%
Pumpover or Punchdown?	Daily Pumpover (one per day) the first 8 days and then punchdown
Destemming	Partial
Fermentation vessel	Concrete
Aging method	Cask 100%
Aging duration (months)	12-15
Filtered?	Yes
Fining agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes
Vineyard Name	Les Mouilles
Elevation (meters)	330
Vineyard Aspect	South
Vine age (years)	65
Vine Yields hl/ha	40-45
Farming practices	Sustainable
Grape Picking	Hand-harvested

Notes from the producer:

We harvest grapes on six Crus (30 hectares) : Julienas of course, but also Morgon, Moulin-à-Vent, Fleurie, Chenas and our latest addition, Saint-Amour, and also Beaujolais-Village rouge and Beaujolais Blanc (6.5 hectares). Today, the 7th generation of winemakers carries on its ancestor's tradition with the same aim: to express the essence of the terroir.

This wine is from a single vineyard, best location in Julié纳斯 appellation.



WineWise Notes:

From a granite-and-schist site planted to 50 year-old vines in the Perrachon's home-village, this is an impressively mineral wine that shines in the sleek profile of 2016.

This 28 hectare domaine has holdings in six of the ten crus of Beaujolais and makes a series of impeccable, site-specific wines of uncanny precision and charm. Beaujolais is enjoying a resurgence of popularity and respect these days precisely because of the fastidious work of conscientious producers like Laurent Perrachon and his formidable wife Maxime.

