



Smith-Chapel
Julié纳斯
Vayolette

Julié纳斯 is distinct from the other crus of Beaujolais due to the unique soil composition. Les Pierres Bleus, or blue stones, cover nearly half of the surface area on the slopes and are mixed with diorites, a magmatic rock, micro-diorites and schist formations. While the greater part of Beaujolais is dominated by granite, the soils here are composed of only 3% granite which is sprinkled like veins throughout the AOC. The Vayolette parcel is a west facing steep slope planted to old gamay vines and worked by hand in organic agriculture.

Wine profile

Plush, late harvest cherries, magmatic stone.

A Philosophy of Winemaking

Semi-carbonic maceration about 21 days, indigenous yeast, no SO2 added.

Aging

In fiber about 9 months. 2 grams of sulfur before bottling. Un-fined and unfiltered.

Appellation: Julié纳斯

Lieu-dit: Vayolette

Grape Variety: Gamay Noir à Jus Blanc

Alcohol: 14 %

Soil composition: Pierres Bleus, Roches Pourries, Schist, magmatic rocks.

Culture : Organic. Manual.

Harvest: Manual with stems intact. Carefully sorted.

