

JEAN MAX – EXT'HASE

Beaujolais



APPELLATION: Vin de France

BLEND: Gamay

WINEMAKER: Maxime Barrot

VINEYARD: _____

Pierres Dorées is in the south of Beaujolais about 40 kilometres northwest from Lyon. It has a diverse landscape with vineyards mainly on the higher ground at 250-300 metres above sea level, set amongst fields, orchards, and woodland. The grapes for this wine come from 3 parcels. In Nuelles and Saint Germain the plots have shale and limestone soils, and the vines are between 70-90 years old. The third plot, in Bully, is in the middle of a forest and soils are clay and silt.

VITICULTURE: _____

The Nuelles and Saint Germain the plots are worked with organic and biodynamic methods.

WINEMAKING: _____

The grapes were harvested by hand in early September. Fermentation is whole-bunch with natural yeasts in old 350 litre oak barrels. After one month maceration the wine is pressed off and ages for 11 months in old oak and enameled steel tanks before bottling without fining or filtration and with a minimal addition of SO₂.

WEBSITE: <https://www.jean-max.org/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Aromatic and bright, ripe red cherry, roses and a hint of spice. Fresh and juicy, with fine but firm tannins and a mouthwatering finish.