

BEAUJOLAIS VILLAGES 'WILD SOUL' – JULIEN SUNIER

Beaujolais



APPELLATION: Beaujolais-Villages AOC

BLEND : Gamay (100%)

WINEMAKER: Julien Sunier

VINEYARD: _____

From different parcels in the villages, amounting to 2.8 hectares. The sites are at 400m altitude and have a southern/southwestern exposure. The soils are very rocky granitic with the presence of blue stone (diorite).

VITICULTURE: _____

The viticulture is certified organic. Julien is dedicated to sustainable agro-ecology, striving each day to protect and nurture local wildlife, biodiversity and soil fertility.

WINEMAKING _____

Julien's winery is outdoors — what he calls an 'open-door, climatic winery'. The wine undergoes cold carbonic vinification with minimal extraction.

Fermentation begins spontaneously with wild yeasts, and no sulphur is added during winemaking or maturation. The grapes are pressed in an old-fashioned vertical press before ageing in 3,000L concrete eggs and horizontal vats to retain their fruit character.

WEBSITE: <https://julien-sunier.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A lively, light-bodied Beaujolais with fresh acidity and a concentrated core of bright redcurrant and raspberry fruit, framed by soft tannins and a stony mineral note. Perfect as an aperitif or with a cheese plate.