

# FLEURIE – JULIEN SUNIER

Beaujolais



**APPELLATION:** Fleurie

**BLEND :** Gamay (100%)

**WINEMAKER:** Julien Sunier

**VINEYARD:** \_\_\_\_\_

From 2 lieux-dits Grand Pré and La Tonne with a total surface area of 1.7 hectares. The vines range from 25-60 years old and sit at an altitude of 300-350 metres above sea level. The sites have southern, south-eastern and south-western exposures and the soils are granitic with quartz veins.

**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'. Spontaneous fermentation takes place in tanks without sulphur. Carbonic maceration lasts for 10-20 days before being manually racked and pressed with an old-fashioned vertical press. The wine is matured in 228L neutral French barriques (around 10<sup>th</sup> use) for 8-11 months on fine lees. Bottled unfiltered and with just a small amount of SO<sub>2</sub>.

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

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

An elegant Fleurie, with whispers of baking spice on the nose, a silky structure, fresh acidity and a long, raspberry-laden finish. A wine that offers real drinkability and effortless pleasure.