



Réserve de Lendi
JULIENAS

APPELLATION JULIENAS CONTRÔLÉE

13% vol.

MIS EN BOUTEILLE PAR

75 cl

DUFOULEUR PÈRE & FILS

NÉGOCIANTS-ÉLEVEURS A NUITS-ST-GEORGES (CÔTE-D'OR) FRANCE

PRODUCE OF FRANCE

TRIBES A NUITS

Wine: Juliéna Réserve du Lendi
 Négociants-eleveurs Dufouleur Père & Fils
 Vintage: 2010
 Grape: Gamay 100%
 Alcohol: 13 %

Vinification & maturing

The grapes have been picked by hand. They have been immediately put (without taking the stalks off) into a closed vat where the alcoholic fermentation took place. The skin, stalks and seeds have then been pressed and blended with the free run juice. The wine then matured in stainless steel vats to keep all of its aromatic freshness.

Tasting notes

Nice deep red-ruby robe, tints of purple, limpid and brilliant. Open and pleasant bouquet of ripe fruits (plum and strawberry) and spices. Clean attack in mouth, fresh, well-structured and balanced, round and full with very soft tannins and persistent on fruity aromas.

Food pairing

Enjoy it with grilled or roasted light meats, ham and sausages as well as barbecues. May also be served with light cheeses and light game with age. Perfect for a whole summer lunch or diner!

Serving temperature

13°C



(Indeholder sulfitter)

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