

Arnaud COMBIER

Julienas

2023

AOP Julienas



Esprit Nature

Arnaud's interpretation of this Beaujolais Cru reveals all of its structure and harmony.



Juliénas

2023

ARNAUD COMBIER

JULIÉNAS

APPELLATION D'ORIGINE PROTÉGÉE

PRODUCT OF FRANCE - PRODUIT DE FRANCE
RED WINE - VIN ROUGE



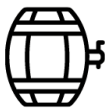
14% alcohol



100% Gamay
2 plots on slopes facing south-east, aged between 30 and 70 years old.



Decomposed pink granite soil.



Maceration in concrete tanks, in whole bunches /
Low temperature / Punching technique used at the end of
alcoholic fermentation.
Aged for 6 months in barrels.



An intense and deep ruby color with aromas of spicy black
berries. Very nice balance for this delicate and structured
wines.



In the heart of one of the most charming neighborhoods
of Copenhagen, enjoying dinner at [chez Gorilla](#), we would
enjoy tasting a glass of Julienas with the gourmet pork
chop with apple calvados sauce.



Recommendations: Serve between 53 and 56°F
Aging potential: At least 5 years