

# CUVÉE PARCELLAIRE

Julié纳斯 A.O.P.

Les Capitans

*Pierre Dupond*



## REGION

France / Bourgogne / Beaujolais

**GRAPE VARIETY** Gamay Noir

## ESTATE

Historical wine family from our region, we are commercializing our wines since 1860. The successive generations contributed in building the reputation of the Pierre Dupond wines, that you can find today on the best tables all around the world. Since the beginning, we are seeking the uniqueness and typicity from our terroirs in the pure respect of the tradition.

## SOIL

"Les Capitans" Climat is located North-East from the village of Julié纳斯 on stony soils from piedmont and old alluviums.

## VINIFICATION & AGEING

The Gamay Noir coming from this terroir is vinified following a partial destemming and a quite long maceration, in the objective of obtaining a complete and long-ageing wine.

## TASTING NOTES

Very deep purple colour. Intense, complex and powerful nose showing a beautiful maturity. Remarkable aromas of very ripe black fruits (blackberry, blackcurrant, cherry), spices, licorice and cocoa with notes of reseda. On the palate, the wine is full, complex and well-concentrated with powerful and silky tannins, promising a harmonious evolution with the coming years. The finale gives a nice echo of the aromas with a great length.

## FOOD & WINE PAIRINGS

To drink with cold cuts, red grilled meats (rib steak) or a cheese platter.

VEGGIE : Leek pie

**SERVING TEMPERATURE** from 15 to 18 °C

**AGEING POTENTIAL** 2 to 5 years.



## KEY FEATURES

- Les Capitans Climat
- Long maceration
- Full and long ageing wine