

BEAUJOLAIS

JULIENAS: DOMAINE MATRAY VIEILLES VIGNES

Domaine Matray

TASTING NOTES

Full-bodied and powerful with a deep garnet robe and black fruit aromas including blackcurrant and blackberry. Aged in oak barrels for 10 months.

WITH FOOD

Pork

VINTAGE 2025

REGION Beaujolais

APPELLATION Julienas

GRAPES 100% Gamay

KEEPING Drink within 5 years of bottling.

VINIFICATION Harvest in mid-September. Grapes picked manually as the Beaujolais semi carbonic winemaking process requires that the bunches be whole. From old vines of mainly 75 years or older. Pressing after 12 days of vatting. Malo-lactic fermentation and maturing in oak barrels for 10 months.

VITICULTURE Uses High Environmental Value Farm products in production

BOTTLE 75cl

VOLUME 13.0%

