

## Sébastien Besson Julienas

(Julienas AOC)  
100% Gamay



The Juliénas comes from all bush vine Gamay that is hand harvested when the balance between sugar and acidity is perfect. Whole cluster fermentation begins naturally after the grapes are placed into both concrete and stainless steel vats for 17 days before a gentle pressing. The wine is then placed back into the same vessels to finish fermentation and rests in concrete for close to six months, and sees a small dose of sulfites before it is bottled. The aromas are explosive with red raspberry, ripe black cherry, and fresh cut flowers. In the mouth the fruit hits with brightness, yet has a bit of density behind it to fill the palate from front to back, all to be lifted again in a finish of lively acidity, soft tannin, and lingering red fruit.

*Bon Vivant*

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