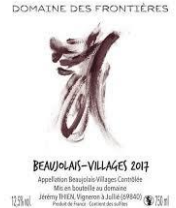

Domaine des Frontière Beaujolais-Villages

Winery: Domaine des Frontière
Category: Wine – Still – Red
Grape Variety: Gamay
Region: Jullie /Beaujolais / France
Vineyard: Estate
Winery established: 2013
Feature: sustainable agriculture



Product Information

Soil: Volcanic rocks and granite

Altitude: 1,000 – 1,300 feet above sea level

Age of vines: 50-60 years old

Vinification & Yield: Hand harvest. Traditional semi-carbonic maceration where the whole grapes and stalks begin to ferment in a concrete tank. Alcoholic fermentation starts with the fruit in solid phase. The duration of maceration depends on what type of wine we want: short maceration for beaujolais-villages to keep freshness and a fruity flavor. Twice a day, we ride up the juice to keep the yeast activity high and to extract the flavors. Then we crush the grapes and put immediately together the juices from the maceration and from the crushing. The alcoholic fermentation finishes in liquid phase and then the malolactic fermentation could start. The wine is ready to age in tank or in barrel. Yield: +/- 45Hl/ha

Tasting Note: A purplish color. Juicy and explosive fruity nose: strawberry and cherry. A smooth wine with fine and harmonious tannins.

Production: 18,000 bottles

Alc: 12.5 % vol.

Producer Information

Le Domaine des Frontière was founded in 2013 by Jeremy Thien who left a career of 15 years as chief of staff for members of parliament and ministers. Making wine was an old dream of his, so he decided to come back to his native Beaujolais and learn how to grow the vines and to make the wine. His estate consists of 16 acres, where he produces wines of terroir from parcels of old vines.

The Juliéna AOP: Though they were not formally grouped under the AOP label until 1938, the vineyards of Juliéna were known even to the Romans, who were so enamored the wines grown there that they named the area's eponymous hub and a smaller satellite, Jullié, after Julius Caesar himself. Today, the region covers 600ha of vineyards spread over four primary villages: the main town, Juliéna, situated on a moderate rise just to the west of the Saone River, and Jullié, Emeringes and Pruzilly, which lie a bit further up the slopes to the west of Juliéna itself. Some 120 growers produce within the boundaries of the cru. The most defining aspect of Juliéna from a terroir perspective is the shift from the igneous-dominant slopes to the west of the zone, peppered with blue granite and diorite, to the flatter areas around the town of Juliéna itself, where the soils transition through to schist and alluvium with pockets of sand and clay.