

MAISON
JEAN LORON
DEPUIS 1711

JULIÉNAS

Appellation d'Origine Protégée

Domaine de la Vieille Eglise

REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

WINEMAKER Pascal Granger

SOIL

12ha, South & South East Exposures, 30 years old, 50% on climat "Les Mouilles" (altered Blue stone) and 50% on climat "Les Gonnards" (stony soils on old Alluvium). 40hectoliters/Ha. Manual harvest.

VINIFICATION & AGEING

70% destemmed grapes & 30% Whole Clusters. 18 to 21 days maceration under "grilled hat" in 30 hectoliters cement vats. x2 daily pump overs, and few punch downs. 6 to 8 months ageing in cement vats

TASTING NOTES

This wine is deep ruby colour with aromas of strawberry, cinnamon and peony tinged with baking spices. It is full-bodied, with smooth and mellow tannins.

FOOD & WINE PAIRINGS

Mushrooms, veal liver, cheese like Comté AOP and macaroons

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL from 3 to 8 years

AWARDS

- Vintage 2017 - Wine Enthusiat 2019 - 90/100
- Vintage 2017 - Revue du Vin de France 2018 - 15-16/20
- Vintage 2018 - Concours des Grands Vins du Beaujolais 2019 - Gold



ESTATE

The old church of the village dates back to the 18th century. It is famous for its bacchanalian frescos on the choir walls and its vineyard scenes decorating the stained-glass windows. The church stopped being used in 1868 replaced by a bigger and more modern one opposite the street. It was bought in 1954 by Paul Loron whom transformed it in a worldwide unique winemaking site and place to promote the AOP Julié纳斯. It is opened to the public all year long and well worth a visit !



Vieille Eglise winery

Vieille eglise vines

Pascal Granger winegrower

