

MANOIR
du
CARRA
Famille Sambardier

Juliéna

« Les Bottières »



Domaine Manoir du Carra is a family estate which is run today by Frédéric and Damien, members of the fifth generation of the Sambardier family.

From 4 hectares in 1962, the surface of the estate has now grown to over 37 hectares from the best limestone clay plots from south Beaujolais to the Crus located in the northern part of the vineyard.

As we constantly feel concerned about our terroir and environment, we have now received the "High Environmental Value" certification which rewards environmentally-friendly practices.

DESIGNATION

AOC Juliéna

GRAPE

100% Gamay

TERROIR

Lieu-dit "En Bottière". Piémont soil with slight clay. South exposure, 180 meter altitude with less than 5% slope.

Old 50 year old vines.

YIELD

Yield at the estate: 48 hL/hectare.

Maximum Authorized Yield by AOC Juliéna: 56 hL/hectare.

WINEMAKING AND AGEING

Manual harvest. Selection of the best grapes on a vibrating sorting table. Then vatting of the **entire bunches** for a typical Beaujolais semi-carbonic maceration which lasts 10 to 12 days with two pumping over operations per day.

Ageing lasts 3 to 4 months on fine lees in old oak casks to enhance micro-oxygenation. In the end, a **light filtration** is carried out to remove the largest particles.

The wine is **estate bottled**.

CHARACTERISTICS

Very nice ruby color, subtle peony, violet and cinnamon aromas. Full bodied, with a nice and fruity attack.

This wine will reach its best potential after having spent a few years in the cellar.

Serve at a temperature of 17°C.



WWW.MANOIR-DU-CARRA.COM

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