



Grape variety Gamay black with white juice
Appellation Beaujolais-Villages
Surface 2,8 hectares
Altitude 400 m
Exposure South, South-west
Soil type Very granitic, rocky, shallow soil with presence of blue stone (diorite)



WILD SOUL

WINEMAKING

We seek the purity of the fruit, via a cold carbonic vinification without extraction research, alcoholic fermentation achieved with wild spontaneous yeasts, no addition of SO2 is carried out during vinification and aging.

Manual de-vatting, old-fashioned pressing with vertical press.

Bottled unfiltered but very low addition of sulphits .

AGING

This wine is housed in an ovoid tank of 3000 liters and horizontal vats, to favor a breeding on the fine lees, to capture the maximum of fruit and to avoid any premature oxidation.

CHARACTER

the cuvée «Wild Soul», is an anytime light red wine, unpretentious, with a great freshness and purity. Thanks to this fabulous gamay grapes so aromatic, planted on granitic terroirs.

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