



**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE SANCY

AOC Juliéna  
Red



## PRESENTATION

A family estate for several generations, Domaine Sancy was taken over in 2014 and now has 9 hectares of old vines in three great Beaujolais crus: Juliéna, Chéna, and Saint-Amour. Here, traditional Beaujolais vinification is imposed: semi-carbonic maceration in whole bunches, gentle extraction, and highlighting fruity and floral aromas. The wines are gourmet, with notes of cherry, violet, and sweet spices, with a beautiful length and freshness characteristic of granite terroirs. The estate's uniqueness: Vinification without inputs or added yeasts, favoring natural and spontaneous fermentations.

## VARIETAL

Gamay à jus blanc 100%

## LOCATION

South-facing vines located mid-slope.  
Age of vines: 10 à 30 years old

## TERROIR

Soils composed of schist, granite, and clay veins.

## IN THE VINEYARD

Key vineyard practices include careful timing of treatments and soil management to support healthy vine growth.

## HARVEST

Manual harvest to preserve the integrity of the grape clusters for vinification.

## WINEMAKING

80% of the grapes are destemmed to allow punch-downs (pigeage) during fermentation in tank, lasting 10 to 12 days. This process enhances the wine's structure and imparts the deep ruby color characteristic of Juliéna.

## AGEING

Aged on fine lees in tank for 6 months to refine its structure and body.

## SERVING

Serving Temperature: 14–16°C

## AGEING POTENTIAL

2 to 3 years

## TASTING

Appearance: Deep ruby-red with bright purplish highlights.

Aromas: Intense and complex bouquet of black fruits such as blackcurrant and blueberry, enhanced by spicy and floral notes of violet.

Palate: Generous and fleshy with a beautiful structure. Silky, well-integrated tannins offer a velvety mouthfeel. Black fruit flavors carry through, supported by a touch of freshness that extends the finish. Harmonious balance and a persistent, elegant aftertaste.

## FOOD PAIRINGS

Perfect with game dishes, grilled red meats, and aged cheeses. Also pairs beautifully with traditional French fare such as rabbit stew (civet de lapin) or poached eggs in red wine sauce (œufs en meurette).

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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