



Vignobles de Bourgogne

BRUNOLAFON
wine selection

Jean Philippe Guillot, AOC Juliéenas, Red

AOC Juliéenas, Beaujolais, France



Corinne and Jean-Philippe practice integrated farming on 35ha of vines in several Beaujolais appellations. From the vine to your table, each plays his part in the adventure: Corinne in total harmony with nature and Jean-Philippe fulfilled in human relations.

A constant passion: Care, patience and attention are their watchwords.

PRESENTATION

Since the beginning of the 19th century, they have offered exclusively Domaine Guillot Gonin wines. 5 generations have succeeded one another on the estate since 1805, each one contributing its stone to the edifice.

LOCATION

Located to the west of the Juliéenas appellation, in the hamlet of Les Chanoriers.

TERROIR

Schist and decomposed granite.

IN THE VINEYARD

From a plot of old vines on steep hillside slopes, located in the Les Chanoriers climat, pruned in the goblet style.

HARVEST

Hand-harvested

AGEING

9 months in concrete vats.

VARIETAL

Gamay 100%

13 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Fairly deep ruby color, the nose is both powerful and of great finesse. The palate starts with floral notes, followed by spicy ones (pepper). It has a beautiful tannic structure and a great finish, with lingering aromas of licorice.

FOOD PAIRINGS

Roast game or in sauces, duck breast, red meats, international cuisine. It pairs very well with slightly aged soft cheeses (Munster, Saint-Nectaire, etc.).

