



Vignerons de Bel-Air

Julienas – Cru Beaujolais

Dark red with purple reflections. A nose of red fruits and spices with a long and fleshy, round, and powerful expression with hints of licorice and pepper.

Gamay 100%

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| Appellation | Julienas |
| Vineyards | Sustainably grown vines of over 45 years old, in granite soils. |
| Vinification | Hand harvested from selected plots. Semi-carbonic and traditional fermentation for 10 days with temperature control. Aging for 5 months in stainless steel tanks. |
| Pairing | To be savored with charcuterie, roasted fowl, grilled tuna, tagines and other exotic cuisine. Ideal with a soft cheese. |
| Serving | Serve at 57°-62°F and drink within 2-4 years. |



The story of the Vignerons de Bel Air began in 1929 at the dawn of the Great Depression, when a handful of winemakers in Beaujolais joined forces to resist the economic storm. Now, with 250 members growing within all ten cru appellations, the Bel Air winery holds firm to the tough and dynamic core it was founded upon. We bring you the "clochet" or clocktower series of crus, with the steeple of each of the cru village churches featured on the label. Each of these wines offer the characteristics that the region is known for, beautiful fruit expression, finesse, balance and complexity of terroir.