

Laurent Perrachon 2021 Julié纳斯 "les Mouilles"

WineWise Code	FPE-JLM21
Country	France
Region	Beaujolais
Color/Style	Red
Farming Practices	Sustainable
Varieties	100% Gamay
ABV	13
Residual Sugar	0.5
Acidity	3.54
Closure	DIAM
Case Size	12x750
Pricing	Discountable
Pumpover/Punchdown	First 8 days punch-down and then pumping over
Destemming	Partial, 50%
Fermentation Vessel	Concrete
Fermentation Duration	14 days
Aging Method	Cask 70%, Concrete 30%
Aging Duration (months)	9-12 months
Filtered	Yes
Fining Agents	None
Yeast	Cultured
Lees Contact/Stirring	No
Malolactic	Yes
Added Sulfur	Yes, 30 mg/L
Vineyard Name	Les Mouilles
Soil Type	Granite, Volcanic
Elevation (meters)	320
Vineyard Aspect	South
Vine Age	70
Yields (hl/ha)	45
Vine Training	on organic process (depends the age of the vines)
Picking	Hand-harvested
Annual Production	1000 cases

Notes from the producer:

Today we harvest grapes on six Crus (30 hectares) : Julienas of course, but also Morgon, Moulin-à-Vent, Fleurie, Chenas and our latest addition, Saint-Amour, and also Beaujolais-Village rouge and Beaujolais Blanc (6.5 hectares). Today, the 7th generation of winemakers carries on its ancestor's tradition with the same aim: to express the essence of the terroir.



WineWise Notes:

From a granite-and-schist site planted to 50 year-old vines in the Perrachon's home-village, this is an impressively mineral wine that charms in the elegant, focused style of an old-time vintage like 2021.

This 28 hectare domaine has holdings in six of the ten crus of Beaujolais and makes a series of impeccable, site-specific wines of uncanny precision and charm. Beaujolais is enjoying a resurgence of popularity and respect these days precisely because of the fastidious work of conscientious producers like Laurent Perrachon and his formidable wife Maxime.

