

LAURENT PERRACHON

JULIENAS - GRANDS CRUS

VIGNERON DE PERE EN FILS DEPUIS 1877



JULIENAS

Grape Variety : Gamay

Pruning systems : Gobelet et Cordon double

Surface area : 5 ha 25

age of the vineyard : 45 years

Sustainable farming with organic process

Ploughing / Severe disbudding
Green Harvesting (Cordons)

Yield : 48-52 hl/ha

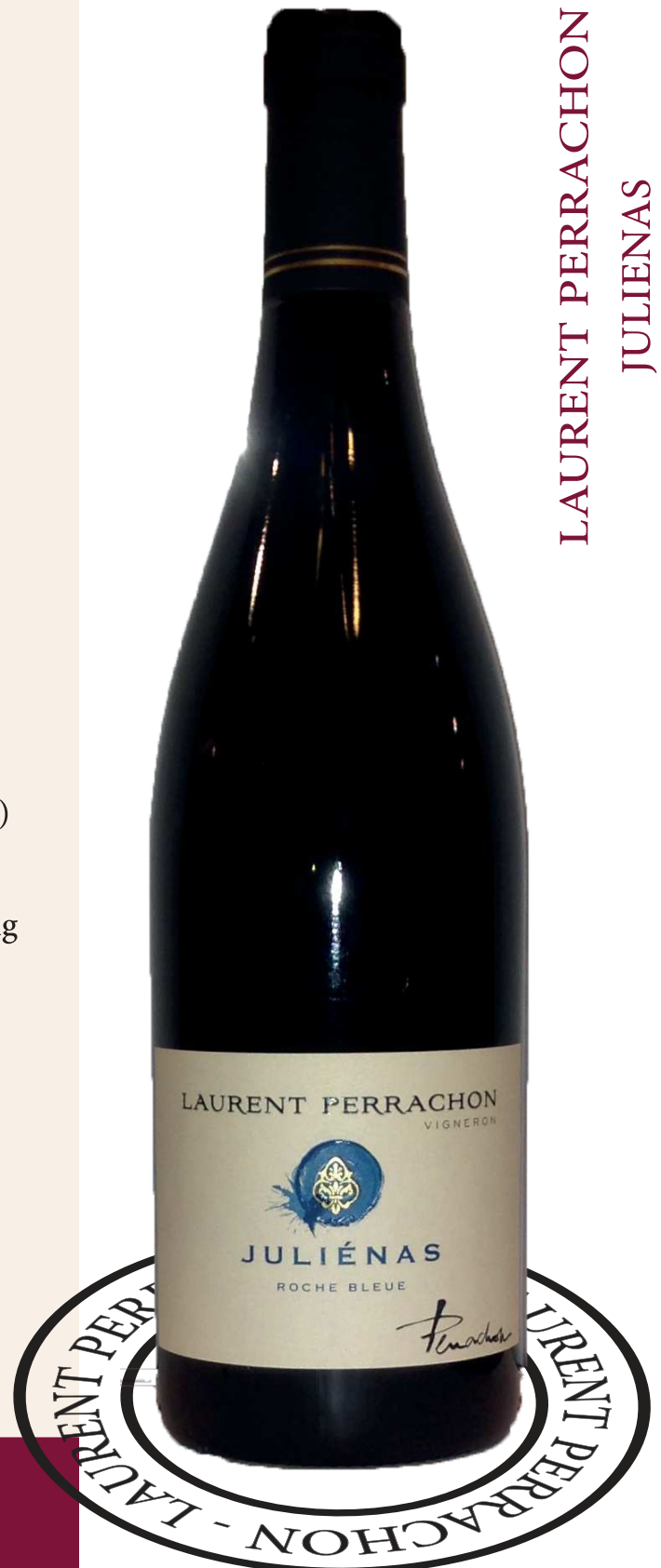
Soil : Mostly granitic with diorites (Blue stones)
hence the name of the cuvee

Plots : Mozaïc of vineyard in Juliéнас / Blending
of differents terroirs

Hand and Mechanical harvesting / Whole
bunches / Sorting table at the vineyard

Wine making process : Destemmed at 30 to 50
% / Fermentation between 10 to 14 days. Daily
punching-down or pump-over

Ageing : at least 9 months in concrete tanks or
foudres (big casks)



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