

JEAN-MARC BURGAUD

BEAUJOLAIS VILLAGES 'CHÂTEAU DE THULON'

Beaujolais

WINEMAKER: Jean-Marc Burgaud

APPELLATION: Beaujolais-Villages

VARIETIES: Gamay

SOIL: Granite soil

ABOUT THE WINE: 50 year old vines from the 12th Century estate of Jean Marc's aunt in Lantignié. This is a 5 hectare monopole.

The Château de Thulon in Lantignié, one of the best villages due to its hillsides and granite soil, produces a wine with a bright red colour and a fresh and fruity nose. Best drunk when young, within 2 years. Wines from Beaujolais villages area was made and bottled on the Château de Thulon's cellar (XII century), my great aunt's property.

Beaujolais villages Château de Thulon is a registered trademark, exclusive right for Domaine Jean-Marc Burgaud.

VINEYARD'S AGE: 50 years

VINIFICATION: maceration of the whole grapes for 5, 6 days

Bottling in February; March

VINIFICATION IS TRADITIONAL: The maceration of whole grapes in vats (both stainless steel and concrete vats are employed at the estate) is of varying duration depending on the vintage and the appellation, without heat treatment, without the use of specific yeasts, in order to obtain typical and terroir wines.

The wines are raised in vats (stainless steel or concrete) or casks (Reserve, Javenniers, James cuvees) according to their characters and their origin for several months depending on the vintage and the appellation.

They are lightly filtered (or not according to the cuvées), before bottling that takes place from April to August, depending on the vintage, appellation, and cuvee.

