

CHÂTEAU TOUR DE L'ANGE

Juliéna

2020

History

The Château de la Tour de l'Ange in Davayé is a 47-hectare estate that offers a range of Mâconnais and Beaujolais wines.

Grape variety

Gamay

Origin

This appellation is located in the North of the Beaujolais, in the communes of Julienas Emeringnes, Jullié (Rhône) and Pruzilly (Saône-et-Loire). Juliéna owes its name to Julius Caesar himself, vines were already grown here on the hillsides in the Gallo-Roman era...

Vinification

Traditional vinification. Maceration in open, temperaturecontrolled stainless steel tanks. Long fermentation during which pumping over is performed. The wines are aged on fine lees for 10 months in stainless steel.

Soil

The soil is granitic with shale and clay veins.



Colour

Dark ruby red.



Nose

On the nose, aromas of flowers (violets, peonies) and small red fruits (strawberry, cherry, currant), with notes delicate spicy (cinnamon, pepper).



Palate

Very pleasant fruity wine, power and structure with melted tannins. Nice freshness in the finish.

Recommendations

Excellent with grilled meat (lamb chops or pork), delicate white meat (rabbit, chicken), chicken terrine. It also pairs very well with river fish or quenelles. Soft cheeses (Camembert, Brie...) and Goat cheeses.

Serving

14-16°C

Cellar potential

Drink within 3 years.



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