



# JULIÉNAS

## Les Chers

Pascal Aufranc

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### COULEUR / TYPE

Rouge

### ORIGINE DE LA CUVÉE

I wanted on this cuvée to bring more finesse and to remove the aging in wood, after several experiments I chose an egg tank permeable like a barrel. An additional advantage since the lees do not arise and enrich the wine during the ageing, which lasts between 12 and 14 months. 3 terroirs (Crots, Capitans & Chers) meticulously selected and blended for their complementarity, including that of "Chers" which is made up of blue stones, which gives the wine more minerality and additional power.

### ACCORDS METS ET VINS

Viandes rouges en sauce, gibiers, plats de terroir, plats épices, fromage de chèvre, desserts chocolat noir ou café.

### POTENTIEL DE GARDE

Plus de 5 ans dans de bonnes conditions

