LAURENT PERRACHON & FILS JULIÉNAS - ROCHE BLEUE



Story

The Perrachon family settled in Juliénas in 1601 and have been making wine at La Bottière estate since 1877. Today the winery is run by 6th & 7th generation Perrachons, Martine & Laurent, and their sons Maxime & Adrien. They continue the work of their ancestors, with 34 hectares of vines in 7 Beaujolais appellations: Beaujolais Villages, Juliénas, Morgon, Moulin à Vent, Fleurie, Chenas and most recently Saint-Amour. In addition, they make a small amount of wine from the Mâconnais, notably Pouilly Fuisée, and Crémant de Bourgogne. Their plans for the future, are to eliminate any use of chemical products, reduce intervention in the vineyards and continue to be ambassadors for Beaujolais Crus and their new parcel focused cuvées.

Farming philosophy : Sustainable farming with organic processes

Vineyard Information

Grape varieties : 100% Gamay Plot size : 5.15ha (13 acres) Mosaic of Lieu-Dits in Juliénas Average age of the vines : 45 years Elevation : 230 - 380m (755 - 1250ft) Soils : Mostly granitic and rocky with diorites (A blue stone, reference to the cuvée name)

FARMING PRACTICES

- Ploughing and working the soil between each row
- Severe disbudding
- In the Cordon vines, green harvest
- Cover crops

Winemaking

- Handpicked & machine harvested
- Sorting table in the vineyard
- Destemmed 30-50%
- Fermentation : 12 to 16 days with daily punch-downs or pump overs
- No SO2 added during vinification
- Aging : 9 months in concrete tanks and large oak casks (foudres)
- Fined : No
- Filtration : Yes Kielselguhr
- SO2 Total : <70ppm
- Vegan : Yes

Tasting notes

"This bottling embodies what people don't yet know they can expect from Beaujolais. Muddled blackberry fraternizes with black cherry, dried cranberry, grass stalk and strawberry aromas on the nose. Attractive herbal notes kick off the palate with a well-integrated character that lets the purity of the fruit shine." - WE



Press Rating:

93pts Wine Enthusiast 2023 vintage

