



Juliéas Château de Juliéas

History and terroir :

The property was bought in 1907 by Claude Condemine. 4 generations later, it is run by Thierry Condemine.

The domain has 35 ha of vineyards in the Juliéas appellation. The vines are 45 years old on average and face south-south-east. Thierry Condemine uses responsible growing methods with minimum spraying ; the grapes are picked by hand.

Tasting :

A garnet colour. A fine expression of its terroir, with aromas of fruit in alcohol (Morello cherries, plums) and hints of pepper and sage. This well-structure Juliéas reveals virile, mentholated tannins that will mellow with time.

Laying-down potential: 4-5 years. We recommend to taste this wine at 15-16°C.