Domaine saint cyr Chénas 'Les Journets'

Old-vine Gamay grown in an old granite quarry. Raspberry, cherry & plum with elegant florals, chocolate, spicy nuances & a delicate touch of vanilla. Generous tannins & acidity. Beautiful tension, high concentration, richness, depth & balance. Biodynamic.

Les Journets began as an experiment with full carbonic fermentation to make a juicy, "grapier" Beaujolais – the style of wine that Raphael most enjoys drinking with his winemaker friends. He now vinifies all of his red wines using cold carbonic - the homegrown, Beaujolais method of natural winemaking. From the Les Journets vineyard, and old granite quarry with generous sunshine. The vineyard is 1.2 acres, 150m and has southerly exposure. The soil is white granite. The vines were planted in the 1950s, 1960s and 1980s. The grapes were harvested by hand. Full carbonic maceration for 2 weeks. 8 months in used barrels and 2 months en masse in tank. Bottled unfined/unfiltered.

Raphael Saint-Cyr is the fourth generation vigneron at Domaine Saint-Cyr, which was created by his greatgrandfather, Pierre Saint-Cyr. The estate is located in Anse, at the southern edge of Beaujolais. When Raphael took over winemaking in 2008, he let go of a large portion of Beaujolais vines around the winery & acquired vines further north in the crus of Morgon, Regnié, Chénas & Moulin-à-Vent, & immediately converted the entire 56 acres to certified organic viticulture, making Saint Cyr one of the largest organic domaines in the Beaujolais.

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Tasting Note:

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100% Gamay. Raspberry, cherry & plum with floral, spice & vanilla; generous tannins & acidity; beautiful tension, high concentration, richness & balance. Biodynamic.

Shelf Talker:



