

SYLVAIN MARTEL JULIENAS LES FOUILLOUSES



100% Gamay. Aromas of damp earth and fresh flowers. On the palate, it features flavors of ripe raspberry and dried cherry balanced by crisp acidity. The wine is well-made, combining a rustic, natural character with very clean, polished fruit. It has a light, energetic finish with a hint of stoniness from the volcanic soil and a slight, grippy texture. Its tart fruitiness makes it a good match for grilled chicken, pasta with light sauces, or for drinking on its own. Organic.

Sourced from the Les Fouillouses lieu-dit in Juliéna, Beaujolais, France. The vineyard is situated mid-slope on Mont Bessay at an elevation of 350m, covering 1.83 acres. South-facing. The terroir is defined by its rare *pierres bleues* (diorite and schist) soils rather than the region's typical granite. The vineyard blends selection massale old vines with younger plantings. Grapes are harvested by hand. 14-day semi-carbonic fermentation using 100% whole clusters and indigenous yeasts. To prioritize fresh fruit and mineral purity, the wine is aged entirely in vats rather than oak and bottled without fining or filtration.

After honing his craft in the Southern Rhône and spending a decade managing an organic estate in the Ardèche, Sylvain Martel transitioned to Beaujolais in 2016 to assist the Graillot family in launching Domaine de Fa. In 2018, he established his own eponymous domaine in Fleurie, where he shares a cellar and a low-intervention winemaking philosophy with his wife, renowned producer Anne-Sophie Dubois. Martel is celebrated for his "titanesque" dedication to manual labor, personally managing steep, high-altitude parcels on Mont Bessay through organic viticulture and traditional winch-plowing. By focusing on tiny yields from specialized sites like Les Fouillouses, he produces precision-driven Juliéna that emphasizes the raw mineral power of the region's unique blue stone geology.

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Tasting Note:

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100% Gamay. Aromas of damp earth & fresh flowers; flavors of raspberry, dried cherry & crisp acidity; rustic, natural character & clean, polished fruit; a light, energetic finish with stoniness & a grippy texture. Organic.

Shelf Talker:

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