



Jean[®]

By JEAN LORON

Sharing and Authenticity

Varietal: Gamay Noir

Gamay Noir vineyards: The vineyards are mainly planted on granite slopes located around Lyon, with East & Southeast exposures. Their roots are firmly anchored in granitic igneous rocks formed more than 320 million years ago, in the foothills of the Massif Central Hercynian.

Training: Goblet for vineyards on slopes; Cordon Royat for vines on plateaus.

Planting density average 7000 vines / hectare

Yield: 50 hl / ha, only 1kg / vine

Partially hand harvested.

Harvest date: 2nd half of September 2016

Winemaking: The grapes are sorted in the vineyard and partially de-stemmed. Traditional vinification in temperature regulated vats between 20 and 30°C. Long maceration to gently extract the polyphenolic material in stainless steel and cement vats. Maturation on the fine lees and malolactic fermentation during aging. Storage tank temperature controlled and inert gas used to preserve the aromatic qualities of the Gamay grape.

Bottling with strict control of dissolved oxygen. Diam Closures to maintain the purity of the wine.

Tasting: Jean shows a deep intense purple color, with garnet highlights. On the nose it has a touch of liquorice and spice and mineral quality, with a nice maturity of blackberry and blueberry.

The mouth is round with a pleasant sweetness. The balance is perfect. Easy access, Jean is full of freshness and leaves us with a very elegant finish.

Distinctive characteristics: Jean Gamay Noir is distinguished by its spicy and aromatic mineral character, and its energy and roundness in the mouth.

Alcohol per volume: less than 13%

Residual sugar: less than 3 g / liter

Vin de France



www.vindejean.com

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