

DOMAINE LES FINES GRAVES

BEAUJOLAIS-VILLAGES



The late Jacky Janodet was known as an artisan producer of first-class Cru Beaujolais. In the venerable region of Moulin-à-Vent, Janodet's 17.2-acres of vineyards, with their high percentage of very old vines, yield wines which are incredibly rich and powerful for Beaujolais, often improving with several years in bottle. Today, Domaine Les Fines Graves is ably run by Jacky's son, Jérôme. The domaine continues to produce excellent wines from the Beaujolais-Villages, Chénas and Moulin-à-Vent appellations. The schistous terroir of the northern Beaujolais region is considered to be ideal for the Gamay grape. Here the vineyards sit on the sunny south- and southeast-facing slopes west of the Saône River. Bright sunshine and dry, warming winds help the grapes reach optimal ripeness.

Region:	Beaujolais
Appellation:	Beaujolais Villages
Owner:	Jérôme Janodet
Farming Practices:	Sustainable
Vineyard:	1.5 ha
Soil:	Sandy soils with red granite and schist
Grape Varieties:	100% Gamay
Avg. Age of Vines:	35 years
Yield/Hectare:	55 hl/ha
Avg. Production:	2,900 bottles

Vinification and Élevage: Traditional semi-carbonic fermentation in large vat. Aging for six months in 5,000-liter foudres. Assemblage takes place in cement vats, after which the wine is bottled.

Tasting Notes: Vines planted at the base of the Moulin-à-Vent hill produce a Beaujolais Villages of a remarkably rich texture. The smooth, medium bodied wine with notes of plum, strawberry, cherry and raspberry leads to a supple palate with a smooth vanilla and spice finish. Enjoy with cured meats, baked ham, pork, chicken and pasta dishes. Also goes well with spicy Mexican fare.

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