

DOMAINE LES FINES GRAVES

CHÉNAS



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, Moulin-à-Vent and Saint-Amour appellations. Chénas is the smallest of the ten crus of Beaujolais, villages or sub-regions that produce the finest wines of the region thanks to their unique combinations of terroir, vineyard orientation and altitude, and microclimates. The granite schist soils of Chénas once laid beneath oak forests, hence the name of the appellation. The

wines of Chénas are full-flavored and firm on the palate with a distinct Burgundian character.

Region:	Beaujolais
Appellation:	Chénas
Owner:	Jérôme Janodet
Farming Practices:	Traditional
Vineyard:	1.5 ha
Soil:	Sandy, schistous soils
Grape Varieties:	100% Gamay
Avg. Age of Vines:	40 years
Yield/Hectare:	45 hl/ha
Avg. Production:	4,500 bottles

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

Tasting Notes: The wine has a lush nose of violet, plums, earth and crushed concord grapes. The highly mineral palate with soft tannins has a beautiful, long finish. An excellent bistro wine, it pairs well with roast chicken, steak frites and other savory fare.

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