



**PAUL JANIN**  
*Craftsmen of vines and wine* *@fils*

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## AOC CHENAS

*Character and suppleness*

**2017**

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**GRAPE VARIETY:** 100% white juice Gamay Noir

**LOCATION:** La Chapelle de Guinchay (71)

**LOCALITY:** Les Blémonts

**GEOLOGICAL CHARACTERISTICS:**

**Soil:** stony and old alluvial deposits.

**VINEYARD:** Most of the vineyard is made up of 30 years old vines, trained according to the traditional low gobelet technique.

**YIELD:** 25 hl/ha

**WINEMAKING:** harvested on the 3<sup>rd</sup> of September, entirely handpicked, and transported in small 35-kg crates. All of the grapes were graded in the cellar on sorting tables. Pressing was undertaken following a 12 to 15 days of winemaking period of the grapes in their entirety.

**MATURING:** this stage was carried out in vats over a period of 8 months on fine lees, including the use of micro-oxygenation.

**N.B.:** the different plots are made into wine and matured separately. They are only blended together to create this wine after being tasted and just before bottling.

**TASTING NOTES:** deep and voluptuous.

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