



English
version

Château Julia

AOC Pauillac – Haut Médoc
Martin Sophie
Sémignan 33112 St Laurent Médoc
0618007922 – 0556414210
chateau.julia@gmail.com

Siret: 49339161900019
TVA: FR71493391619



AOC: Pauillac

Vintage: 2012

Grape varieties : 80% Merlot 20% Cabernet-Sauvignon

Winemakers: Sophie Martin and Julien Maillet

Vintage information: According to Robert Parker's classification (87E) 2012 was a good vintage for Pauillac, "early maturing and accessible"

Vineyards: The vines are located at Pauillac on 6 small patches, which makes it the smallest vineyard of AOC Pauillac, surrounded by two famous classified growths: Château Latour and Château Lynch-Bages.

Vinification : Grapes are selected on clusters, than selected by hand just before putting them in the tanks during the harvest in order to keep only the best ones. During the maceration period grapes are frequently punched of the cap to improve the extraction of the raw material.

Maturing: the wine is aged in oak barrels for 12 months (1/3 new)

Tasting notes: Tasting starts with the deep and clear violet robe which announces beautiful mature grapes. The nose composed of dark fruits (such as blackberries and dark cherries) is underlined by an elegant frame of wood. Despite its atypical assemblage, this Pauillac remains franc and well structured in mouth with tannins which will get a patina of age. On the final, you might feel again aromas of dark cherries with notes of toasted almond.

Should be drunk within 7-10 years, at dinner or Sunday lunch with red meat, , lamb or stews

Bottle size : 75cl and Magnum bottles

To be served at 18°C