

CHRISTOPHE PACALET

Julienas
100% Gamay

TWO

THE WINE ODYSSEY



ESTATE

After some experiences in biochemistry and In the kitchen of few restaurants, Christophe Pacalet decide to create in 1999, with the help of his famous uncle Marcel Lapierre, the Domaine Les Marcellins. Christophe has selected the best plots of old vines and cultivate them exactly like he wants, in the respect of the wine and the environment thanks to obtain the best grapes.

VARIETALS

Composition: 100% Gamay
Blended from 2 parcels for a total of 0.8 ha

VINIFICATION

Manual harvest with a cold carbonic fermentation without SO₂ and only with indigenous yeast. The wine is aged on the lees in high volume wooden barrels during 6 to 9 months

TASTING NOTES

Eye: deep ruby robe, with lot of life and very attractive
Nose: bouquet with spicy noted, fruits like peach, raspberry or reseda
Mouth: full-body wine with a nervous attack and a high minerality. A wine able to be forgotten few years in your cellar but also really drinkable from now