HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Chignin Le Jaja, Gilles Berlioz

Price	£32.49
Code	BERL015

This comes from 30yo vines planted in alluvial and clay soil overlying limestone, on a south-east facing hillside. Still light but pretty textural and deep for a jacquère – fleshy quince fruit, salinity and a chalky lift on the finish. For drinking now to 2023.

Tasting Notes:

fleshy quince fruit, salinity and a chalky lift on the finish.



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Specification	
Vinification	fermentation and élevage on fine lees in horizontal fibreglass eggs. Sulphur use has decreased as well to current low levels of around 35mg/l total.
ABV	11%
Size	75cl
Drinking Window	Drink Now
Country	France
Region	Chignin
Type	White Wine
Grapes	Jacquere
Vintage	2016
Style	Dry
Body	Rich, rounded and full flavoured
Producer	Domaine Partage, Gilles Berlioz
Producer Overview	Gilles Berlioz has an unconventional background for a grower. He wanted to live a rural life and first tried cultivating flowers, then breeding vines, but couldn't make a living, so instead worked as a builder. After losing two fingers in an accident he recovered in Chignin, and surrounded by his family's 0.8ha of vines, he decided to give winemaking a try.
Closure Type	Cork