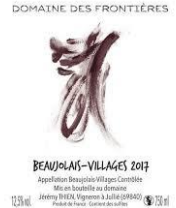


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## Domaine des Frontières Beaujolais-Villages

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**Winery:** Domaine des Frontières  
**Category:** Wine – Still – Red  
**Grape Variety:** Gamay  
**Region:** Jullie /Beaujolais / France  
**Vineyard:** Estate  
**Winery established:** 2013  
**Feature:** sustainable agriculture



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### Product Information

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**Soil:** Volcanic rocks and granite  
**Elevation:** 305 - 396 meters (1,000 – 1,300 feet)  
**Age of vines:** 50-60 years old  
**Vinification:** Hand harvest. Traditional semi-carbonic maceration where the whole grapes and stalks begin to ferment in a concrete tank. Alcoholic fermentation starts with the fruit in solid phase. The duration of maceration depends on what type of wine he wants: short maceration for beaujolais-villages to keep freshness and a fruity flavor. Twice a day, Jeremy rides up the juice to keep the yeast activity high and to extract the flavors. Then he crushes the grapes and puts immediately together the juices from the maceration and from the crushing. The alcoholic fermentation finishes in liquid phase and then the malolactic fermentation could start. The wine is ready to age in tank or in barrel.  
**Yield:** +/- 45Hl/ha  
**Tasting Note:** A purplish color. Juicy and explosive fruity nose: strawberry and cherry. A smooth wine with fine and harmonious tannins.  
**Production:** 18,000 bottles **Alc:** 12.5 % vol.

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### Producer Information

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Domaine des Frontières was founded in 2013 by Jeremy Thien who left a 15-year career as chief of staff for members of the French parliament. Growing grapes and making wine was an old dream for Jeremy so he decided to come back to his native Beaujolais to do just that. His estate consists of 6.5 hectares (16 acres), where he produces terroir driven wines from parcels of old vines in the AOP cru of Juliénas. Juliénas became as AOP in 1938, and the history of the region is rooted in Roman times. The Romans were so enamored with the wines made in the area that they named the area's eponymous hub and a smaller satellite, Jullié, after Julius Caesar himself. Today, the region covers 600 hectares (1,483 acres) of vineyards spread over four primary villages: the main town, Juliéenas, situated on a moderate rise just to the west of the Saone River, and Jullié, Emeringes and Pruzilly, which lie a bit further up the slopes to the west of the village of Juliéenas. The most defining aspect of Juliéenas from a terroir perspective is the shift from the igneous-dominant slopes to the west of the zone, peppered with blue granite and diorite, to the flatter areas around the town of Juliéenas, where the soils transition to schist and alluvium with pockets of sand and clay.