

## Michel et Sylvain Tete Domaine du Clos du Fief Tradition Julié纳斯 2023

Selected by: MTW Tasting Panel



### Final Deductions

**VINTAGE** 2023

**GRAPE** Gamay

**GEOGRAPHY** Europe

**COUNTRY** France

**LARGER REGION** Burgundy

**SMALLER REGION** Beaujolais

**SUB REGION** Julié纳斯

### Rationale

Beaujolais has become a hot ticket over the past few years. Especially in restaurants where it has become a dandy of sommeliers who enjoy its flexibility, vibrant red fruit flavors (cherry, strawberry, raspberry), light earthiness/minerality and herbaceousness, and softer tannins which give it great flexibility at the table. The southernmost part of France's Burgundy region, Beaujolais, is home to the native Gamay grape and makes wines that range from the easy and quaffable (hello, bubble-gummy Beaujolais Nouveau), to the more tasty (Beaujolais or Beaujolais Villages), to the more complex and often-intricate, which emanate from her northerly Crus – 10 designated zones on granitic soils and each with its own distinct personality and characteristics.

Julié纳斯 has a unique terroir coming from blue stones rather than the classic granite that is the north's signature. Indeed, this is the least granitic of the 10 crus. It benefits from ample sunlight and a diverse soil profile meaning there is less homogeneity found here than in some of the other Cru designations including the aforementioned blue stones, schist, clay and sandstone. Wines here are celebrated for their expressiveness and texture with notes of violets, peach, and red fruit like strawberries, cherries and raspberries. Finally, for the history buffs, the name is said to have come from Julius Cesar who came here with his troops to quench their thirst.

François Tête, a barrel manufacturer and cellar manager founded the domain. He passed it to his son, Raymond, who pioneered direct selling to consumers, directly at the domain. Since 1980, Michel et Françoise have developed it and established in 1988 the "Domaine du Clos du Fief". Today, it is run by the father-son team of Michel and Sylvain, making it a relatively rare fourth generation Cru estate in Julié纳斯.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Medium

**COLOR** Ruby

**RIM VARIATION** Pink

*Stained Tears: None*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** High

**TANNIN** Medium

**TEXTURE** Round / Smooth

**FINISH** Med+

**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Pomegranate • Red Raspberry • Red / Sour Cherry • Strawberry *Condition: Ripe, Fresh*

**BLACK FRUIT** Black Raspberry • Blackberry *Condition: Fresh*

**CITRUS FRUIT** Orange *Condition: Baked Part: Peel / Zest, Flesh*

**FLORAL** Jasmine • Rose *Condition: Fresh*

**OTHER VEGETABLE** Ginger / Root • Peppers (Red/Yellow) • Mushrooms (Brown)

**HERBAL** Basil • Sage • Laurel / Bay Leaf

**OTHER SPICES** Licorice (Red) • Sassafras

**ORGANIC EARTH** Turned Dirt / Potting Soil • Forest Floor

**INORGANIC EARTH** Mineral / Rock

**OAK AGING** No

**PERCEIVED WINEMAKING CHOICES** Partial / Whole Cluster