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93_{pts}

Pascal Aufranc 2016 Chénas Vignes de 1939 En Rémont

Chénas, Beaujolais

Red wine from France

Drinking window: 2021 - 2027

Lurid ruby. A highly expressive bouquet evokes fresh red/blue fruits, Asian spices and smoky minerals, along with a sexy floral pastille nuance. Sweet and penetrating on the palate, offering sappy raspberry, boysenberry and spicecake flavors that are given lift and cut by a spine of juicy acidity. Distinctly elegant in style. Finishes very long and smooth, with silky tannins that fold smoothly into the vibrant fruit.

Josh Reynolds. Tasting date: October 2017

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From 2016 Beaujolais: Hail, Yes (Mar 2018)

Pascal Aufranc

Aufranc is blessed with numerous old vines in his vineyard holdings in (especially) Chénas, Juliéas and Fleurie, which amount to just over 12 hectares, total. These are consistently elegant, expressive wines that deliver some of the best values in Beaujolais, they rebalance to age, in spite of what their upfront charms may suggest. Aufranc's winemaking is Beaujolais-traditional, with whole grapes macerated and fermented in concrete vats for up to two weeks before a further nine months or so aging in concrete before bottling. As of the 2017 vintage he has begun experimenting with concrete eggs as well.

Grape/Blend

Garnay

Release price

\$23.00