



1215 Wine Bar & Coffee Lab

Julien Altaber, “M” Gamay 2021

Varietal:

Gamay

Region:

Burgundy, France

Farming:

Practicing Organic

Soil Type:

Clay, Limestone

Fermentation:

Stainless Steel

Dry/Sweet:

Dry

Body:

2/5

Acid:

4/5

Tannin:

1/5

ABOUT THE WINE

Julien Altaber’s iconic wines have been available in the Cincinnati area for just over a year. We received our first vintage last year around this time and were floored by the wines. We were so excited when we heard last week the second vintage had arrived. We knew we had to share his beautifully crafted vino with you. His wines are always wild and untamed yet have a precise and delicate side that always flirt with the sublime. The fact that Julien can even make wine in Burgundy, not coming from a local winemaking family is already rare, but that is coupled by his insistence on going against the grain of the rest of Burgundy’s wine making tide. What captured Julien about winemaking was an emphasis on thoughtful farming and a connection to the earth that produces honest and authentic expressions of wine, while over the last few decades Burgundy production at large has been associated with a high-end futures market that often rewards typicity in expression. We love his wines and his approach, and we are excited to share his take on Gamay, historically the most Thanksgiving-able style of wine, just in time for the holiday season.

Bright red fruit, juicy, with good acidity and a signature for Altaber – just the right amount of funk!

