

(Click [here](#) for more on Terres Dorées on Louis/Dressner's website)

Jean Paul Brun is located in Charnay, a village in the Southern Beaujolais just north of Lyon, in a beautiful area known as the "Terres Dorées" or Region of Golden Stones. Brun is the owner and winemaker at this 60+ hectare family estate and has attracted the attention of the French and American press for the wonderfully fruity and delicate wines he produces.

Brun wants to make "old-style" Beaujolais and his vinification differs from the prevailing practices in the region. He believes that the charm of Gamay's fruit is best expressed by the grapes' indigenous yeasts, rather than by adding industrial yeast. Virtually all Beaujolais is now made by adding a particular yeast during fermentation. Known as 71B, this yeast is a laboratory product made in Holland from a tomato base, which imparts wines with banana and candy aromas. It produces a beverage, but with no authenticity and little charm. Brun, on the other hand, wants to make a pure Gamay wine.

Brun's view is that Beaujolais drinks best at a lower degree of alcohol and that there is no need to systematically add sugar to the must (chaptalize) to reach alcohol levels of 12 to 13 degrees. His Beaujolais is made to be pleasurable - light, fruity and delicious - not an artificially inflated wine that shines at tasting competitions.

Only a minimal amount of SO₂ is used at bottling to keep the wine fresh and "headache-free". Fermentation naturally produces a lot of CO₂, which acts as protection against oxidation during aging; leaving some in the wine at bottling time also helps to keep it fresh. Filtration is also minimal so that the wine keeps its original fruit and aromas. Brun's wines are not 'blockbusters' in the sense of 'big.' The emphasis is not on weight, but on fruit: Beaujolais as it once was and as it should be.

Brun's Nouveaus were rated as the top Nouveau of the vintage by France's Gault Millau magazine several years in a row. Robert Parker has rated Brun as a four-star producer (the only other Beaujolais producers with four stars are in the Crus) and has written about his wines:

"Proprietor Brun is a believer in using only the vineyard's wild yeast, rather than the synthetic yeasts used by most other producers. His beautiful wines are favorites among purists."

2020 Update:

Starting with just four hectares of vines, Jean-Paul has truly created a self-made empire. After progressively expanding around his native Charnay in the southern Beaujolais, he began experimenting with a Cerdon-like sparkling wine called "FRV100" and a Crémant de Bourgogne, then planted some Pinot Noir and Roussanne on his clay and limestone soils and eventually started bottling those as well.

In the mid 2000's, Jean-Paul set out to conquer Beaujolais' crus. He currently owns land and produces from most of them, including the most recent addition of single vineyard cuvées. All told, he now produces well over 20 different wines from over 60 hectares of vines and shows no sign of slowing down.

IMAGE	PRODUCER	PRODUCT	DESCRIPTION	COUNTRY / REGION
 DB5478-19 Organic	Terres Dorées	Roussanne 2019	Roussanne 100% Roussanne. This is a little known outlier of sorts among Jean-Paul Brun's many wines. His Terres Dorées estate is in the rolling hills...	France
 DB8956-21 Organic	Terres Dorées	Chardonnay Beaujolais Blanc 2021	Chardonnay 100% Chardonnay. On his home estate in hilly Charnay in the southern Beaujolais, Jean-Paul Brun started planting Chardonnay in 1983 on the...	France

Domaine de la Madone

"The steep slopes and decomposed pink granite of Le Perréon mean that its vineyards number among the finest in the Beaujolais-Villages appellation, and their potential for high quality is exemplified by the Bererd brothers' Domaine de la Madone. Invariably beautifully balanced, supple and charming, these wines are delicious on release but also reliably age with grace."

-William Kelley, Wine Advocate

2020 BEAUJOLAIS-VILLAGES LE PERRÉON

GRAPE VARIETIES

- 100% Gamay

FARMING PRACTICES

- **Practicing Organic**
- No herbicides or pesticides used
- Hand-harvested in small crates

TERROIR // VINE AGE // SOIL TYPE

- Le Perréon should be a Cru village
- Very steep sites
- 450+ meters altitude
- 50-100 year old vines
- Granite terroir

WINEMAKING

- Indigenous yeast
- Fermented in cement
- Aged in stainless steel

TASTING NOTES // PRESS

- **WA:92** - "The 2020 Beaujolais-Villages Le Perréon is another fine success, wafting from the glass with beautifully pure aromas of cherries, raspberries, plums and peonies. Medium to full-bodied, ample and succulent, with supple tannins and an enveloping core of juicy fruit, it's refreshing and gourmand. This head-turning bistro red is already drinking well."



Located in the heart of the Fleurie cru, Domaine de la Chapelle des Bois comprises nine hectares of vines, primarily in Fleurie, but augmented by smaller holdings in Chiroubles and Morgon. We began our work with this charming traditional domaine in the early 2000s with Chantal and Eric Coudert-Appert, the seventh generation to work the land and produce wine here. In the vineyards, Chantal and Eric followed the principles of *lutte raisonnée*, treating only when absolutely necessary in order to rescue a crop, and their tried-and-true no-fuss cellar methods—spontaneous fermentation, traditional semi-carbonic maceration in cement vats, and aging in large 50-year-old wooden casks—produced Beaujolais of vivid fruit, terrific freshness, and structure enough to develop well in bottle. Chantal and Eric retired after the 2017 vintage, and their successor Frederic Montangeron—a local with years of experience at his own family’s winery—continues in the very same vein as Chantal and Eric, producing honest Beaujolais using skilled farming and a less-is-more approach to vinification and aging.

Fleurie “Vieille Vigne de la Cadole”: This special cuvée of Fleurie is sourced from a single parcel planted to vines over 80 years old near a stone hut (“cadole”) in the heart of the *Grand Pré* vineyard. While amply structured, “Vieille Vigne de la Cadole” is elegant and fine on the palate, and thoroughly capable of providing pleasure over an extended period of time.



CHATEAU DES JACQUES Morgon 2016

REGION: France / Burgundy / Beaujolais
GRAPES: 100% Gamay

Atop the hierarchy of Beaujolais Crus are Moulin-à-Vent and Morgon, with notable ageing potential. Morgon is robust and structured and can mature for a minimum 5-20 years. Purchased by Maison Louis Jadot in 2001, this south- to southeast-facing vineyard is situated on the slopes over the village of Villié Morgon. It covers 87.5 acres of the Morgon appellation, one of the 10 Crus of Beaujolais. This wine is vinified in vats for 10 to 20 days and then matured in oak barrels before bottling.

HARVEST NOTE

The 2016 growing season saw a little bit of everything: frequent rainfall, cool conditions, heat spikes, droughts and hail. The harvest began on September 19, stemming from an Indian Summer, the second-latest harvest in 25 years. The intensity, depth and structural elegance of the wines from Carquelin, Rochegrès, Thorins and Côte du Py paid testimony to the perfect harmony between Gamay and the volcanic terroirs of Beaujolais.

TASTING NOTE

Very deep in color, this wine - blend of three single vineyards (Bellevue, Côte du Py & Roche noire) - shows a brilliant and large aromatic palette (spices, ripen black fruit). On the palate, the tannins are still a bit firm - which indicates the potential of ageing – and they are well balanced by a great tension.

FOOD PAIRING

A perfect partner for charcuterie, pasta in a rich cream sauce, pizza and pretty much any meat.

TECHNICAL DATA

APPELLATION: Morgon
PH: 3.5
ACIDITY: 3.60
ABV: 14%
AGING: Aged in oak barrels for 12 months
RESIDUAL SUGAR: 0.5%

POINTS OF DISTINCTION

- **One of the 10 Crus of Beaujolais**
- **Matures in oak barrels for 10 months, unusual for a Beaujolais**
- **This wine is perfect when young, but can also be cellared for 5 to 10 years**



“A good wine is a drink that tastes good; a great wine is alive.”

– CYRIL CHIROUZE, WINEMAKER



CHÂTEAU DU MOULIN-À-VENT

2019 CHÂTEAU DU MOULIN-À-VENT, MOULIN-À-VENT



Tasting Notes / A handsome, deep red color with purple tints and lovely aromas, with perfectly mature red and black fruit, hints of spice and floral notes of rose, peony and violet. Good body with fine tannins and good length. Rich, opulent and complex, finishing on a spicy note.

Vintage Report / A very sunny, very positive vintage. Frost in early April as well as summer heatwaves led to low yields. Harvest took place later than usually. Overall, balanced and aromatic fine wines were produced.

Terroir / Moulin-à-Vent's weathered granite soils are thin, with sandy pockets, enriched by high mineral nutrients and a granite bedrock with seams of manganese, copper, iron and other metallic oxides. Its clay-rich soil contains five minerals, giving the wine its unique character. The powerful winds blowing on the appellation have a decisive impact on the maturation and concentration of the berries, and depth that give the wine its instantly recognizable intensity.

Varietal / 100% Gamay Noir

Vineyards / This flagship wine is produced from selections of the harvest from three top terroirs of Moulin-à-Vent, all located near the fifteenth century windmill at the heart of the Moulin-à-Vent appellation. The altitude is between 240-280 meters (787-918 feet) with a predominantly southeastern exposure.

- 1) "Les Thorins", iconic and central terroir of the appellation, facing South
- 2) "Le Moulin-à-Vent", iconic and central terroir of the appellation, facing East
- 3) "Aux Caves", soils rich with silica, with 80 year old vines

Vine Age / average age of 40 to 80+ years

Vine Density / 10,000 vines/hectare (4,047 vines/acre)

Viticulture / Organic cultivation without official certification; natural soil amendments, manual weed control and integrated pest management; gobelet pruning and trellising

Yields / 25 hectoliters pre hectare (less than 2 tons per acre)

Harvest / Manual harvest from September 11 – September 18, in small 30-liter containers; two sorting tables positioned before the destemmer.

Vinification / 60% whole cluster; pumping-over during cold pre-fermentation soak and at the end of fermentation to increase roundness and finesse. Punching the cap at the beginning of fermentation.

Aging / 12 months; 20% French oak, 80% stainless steel; oak chosen from the Allier and Vosges forests followed by 6 months in stainless steel

Alcohol / 13.0%

Cellaring Potential / 5-10 years, with gradual development over the years. Younger wines should be poured into a carafe one hour before serving.

WILSON DANIELS 
SINCE 1978

Imported by Wilson Daniels | Napa, California | wilsondaniels.com