



Serge Doré Selections

MERCHANT OF SIGNATURE WINES

DOMAINE JEAN-MICHEL DUPRÉ

AOC BEAUJOLAIS « TERRE NOIRE » - 2022



ORIGIN

BEAUJOLAIS

APPELLATION

AOC BEAUJOLAIS

LOCATION

GPS: 46.169167
4.58333

VARIETALS

100% GAMAY NOIR

VINEYARD

+/- 70-YEAR-OLD VINES PLANTED IN
5.00 ACRES FACING SOUTH &
SOUTHEAST EXPOSURE
DENSITY: 4400 VINES/ACRE
ALTITUDE: 380M
ANNUAL PRODUCTION: 310 CASES

SOILS

SAND WITH GRANITIC ROCK AND
PEBBLES ON TOP AND SILT AND CLAY
UNDERGROUND

FARMING

SUSTAINABLY/ORGANICALLY FARMED

WINEMAKING

5 DAY MACERATION WITH WHOLE
CLUSTERS IN GRIDDED TANKS. AGED
FOR 5 MONTHS IN CONCRETE VATS,
LIGHT FILTRATION.

TECHNICAL INFO.

13% ALC. |

ESTATE

Jean-Michel Dupre is based just above the small town of Beaujeu, the historical capital of the Beaujolais. After a childhood immersed in viticulture and agriculture, Jean-Michel inherited a farm and 2 hectares of vines in Beaujolais left by his father. The vines on his land have been passed down from father to son for several generations. A lot of work, passion and perseverance have led him on the path of the old vines on his land. He converted an old farm building into a winery and went in search of additional well-located plots in Beaujolais, Beaujolais Villages, Morgon, and Régnié. What sets him apart from many other winemakers in the region is the age of his vineyard, which has vines on it that are around 100 years old. With 100-year-old vines giving naturally low yields, there is a rare combination of refreshment and mineral expression. His wines have an incredible concentration as a result from smaller yields and more expressive fruit. Today he passes on his passion to his daughter Cindy with the Domaine Centenaire, she in turn perpetuates the family passion.

TERROIR

Jean-Michel maintains his vineyard with only sustainable organic farming practices. The vines that produce this wine average over seventy years of age and are located in the sandy granitic soils of the 11 acre "Tour Bardon" vineyard. These 70-year-old Gamay Noir vines sit at 380 meters in 5 acres of silt and clay soils with a top layer of granitic rock and pebbles that make up the lieu-dit 'Terre Noire'. There is a density of 4400 vines per acre with an annual production of 310 cases.

ABOUT THE WINE

After harvest, the grapes enter a 5-day maceration with whole clusters in gridded vats. After, it is aged for 5 months in concrete vats it is then followed by a light filtration period. The deep garnet color is very strong, surprising with its depth and its many purple reflections. The nose is powerful with black fruits, blackcurrant and blueberries. A full, generous and balanced mouth with fine tannins and a beautiful maturity.

FOOD PAIRING

Beaujolais is always a winner with French charcuterie such as patés, terrines, rillettes and sausage and lentils as well as with white-rind cheeses such as Brie and Camembert. Enjoy with pork roast, pasta Bolognese, poultry, lamb, and veal.

REVIEWS

2022 - This vintage has not yet been reviewed