Serge Doré Selections, Ltd.
MERCHANT OF SIGNATURE WINES

Domaine Jean-Michel Dupré

Beaujolais «Terre Noire» Vieilles Vignes

BEAUJOLAIS AOC

Seventy-year-old Gamay from Jean-Michel Dupré's home vineyard above Beaujeu — dark-fruited, concentrated, and far deeper than its appellation suggests.

THE STORY



Jean-Michel Dupré is based just above the small town of Beaujeu, the historical capital of the Beaujolais. After a childhood immersed in viticulture and farming, he inherited a farm and 2 hectares of vines from his father — vines that had passed from father to son for several generations. He converted an old farm building into a winery and went in search of well-located old-vine plots in Beaujolais, Beaujolais-Villages, Morgon, and Régnié.

What sets Dupré apart is the age of his vineyards, with some vines approaching 100 years old. Their naturally low yields give his wines rare concentration, expressive fruit, and a fresh, mineral edge. Today he is passing that passion on to his daughter Cindy, who carries the family tradition forward with Domaine Centenaire.

«Terre Noire» — "black earth" — comes from the lieu-dit of the same name: 2 hectares of 70-year-old Gamay at about 1,250 feet, facing south and southeast, on sandy topsoil strewn with granitic rock and pebbles over silt and clay. The domaine has long farmed organically, with certification from the 2022 vintage onward.

THE VINEYARD — TERRE NOIRE

Appellation	Beaujolais AOC
Commune	Les Ardillats
GPS	46.169167°N, 4.58333°E
Vineyard — Lieu dit	Terre Noire
Grape	100% Gamay Noir
Soil	Sand with granitic rock and pebbles on top; silt and clay beneath
Alcohol	13%
Production	310 cases

WINEMAKING & AGING

After harvest, the grapes undergo a five-day whole-cluster maceration in vats fitted with grids that keep the cap submerged. The wine is then aged five months in concrete vats and lightly filtered before bottling.

TASTING NOTES

A deep garnet color with striking depth and purple reflections. The nose is powerful, with black fruits, blackcurrant, and blueberry. The palate is full, generous, and balanced, with fine tannins and lovely ripeness.

FOOD PAIRING

A natural partner for French charcuterie — pâtés, terrines, rillettes — and for sausage with lentils or bloomy-rind cheeses like Brie and Camembert. Also excellent with pork roast, pasta Bolognese, poultry, lamb, and veal.

CRITICAL RECOGNITION

The 2024 vintage has not yet been reviewed by major critics.

WHY THIS WINE

Old-vine Beaujolais with the depth of a cru — 70-year-old Gamay from Jean-Michel Dupré's own black-earth lieu-dit, organically farmed and made with a light, traditional hand.



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