



# DOMAINE JEAN-MICHEL DUPRÉ

## LE GRIOTTIERS

### MORGON

Jean-Michel Dupré is one of the few independent winemakers in Beaujolais. These independent winemakers here "craft" Gamay into age-worthy, complex wines.

#### ORIGIN

Beaujolais, France

#### APPELLATION

Morgon

#### VINEYARD

+/- 75-year-old planted in soils of volcanic ash and silt.

#### BLEND

100% Gamay Noir

#### FARMING

Sustainably farmed

#### WINEMAKING

Whole berry cluster maceration then fermentation with native yeasts. Aged for 12 months in concrete vats

Jean-Michel chose 100% Gamay Noir vines that are 75-years old to make "Le Griottier. The vines are located on a lieu-dit "Grand Cras" that is just under four acres. The soils are compacted volcanic ash and silt. This soil type is incredibly rich in nutrients and minerals and this is enhanced by being sustainably farmed. Jean-Michel uses whole-cluster maceration and ferments with native yeasts. After fermentation, the wine is aged for 12 months in concrete vats.

Le Griottier has a bright cherry tint to the eye. On the nose the aromatics range from cherry, cocoa to violets. The palate has a brightness to it, full of fruit with mineral notes and the finish is silky. This is an elegant wine that is drinkable now or capable of some ageing.

#### ACCOLADES

2017 James Suckling - 94 points

