



Serge Doré Selections

MERCHANT OF SIGNATURE WINES

DOMAINE JEAN-MICHEL DUPRÉ

MORGON « GRANDS CRAS » - 2022



Jean-Michel Dupré

ORIGIN

BEAUJOLAIS

APPELLATION

MORGON – GRAND CRAS

LOCATION

GPS: 46.1398611
4.6847224

VARIETALS

100% GAMAY

VINEYARD

+/- 55-YEAR OLD VINES PLANTED
WITH A SOUTHEAST SUN EXPOSURE
ALTITUDE: 350M

SOILS

CLAY SOILS

FARMING

SUSTAINABLE FARMED; HAND-
HARVESTED; SORTED IN THE
VINEYARD

WINEMAKING

10-DAY WHOLE CLUSTER
MACERATION, NO ADDED
SO₂. AGED FOR 6-10 MONTHS IN
CEMENT TANKS

TECHNICAL INFO.

12.5% ALC. |

ESTATE

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 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. 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. These Gamay vines, 55-years-old on average, are planted in clay soils at an altitude of 350m. With south-eastern sun exposure the vines receive a beautiful morning sun which allows them to dig deep into the soil to receive the nutrients vital to creating such an incredible cuvee.

ABOUT THE WINE MAKING & PROFILE

Jean-Michel's vineyard is entirely sustainably farmed. After the grapes are hand harvested and aged for 6-10 months in cement tanks. Jean-Michel Dupré's 2022 Morgon 'Grand Cras' has notes of Kirsch, licorice with lovely deep, fleshy and peppery flavors.

FOOD PAIRING

Enjoy with veal, pork, poultry, cured meats and pasta dishes

REVIEWS

2022 James Suckling – 91 Points