



Serge Doré Selections

MERCHANT OF SIGNATURE WINES

DOMAINE JEAN-MICHEL DUPRÉ

MORGON - GRANDS CRAS « LE GRIOTTIER » - 2022



ORIGIN

BEAUJOLAIS

APPELLATION

MORGON – GRAND CRAS

LOCATION

GPS: **46.141667**
4.686667

VARIETALS

100% GAMAY NOIR

VINEYARD

+/- 75-YEAR OLD VINES PLANTED IN
3.75 ACRES
DENSITY: 4000 VINES/ACRE
ALTITUDE: 250M
ANNUAL PRODUCTION: 250 CASES

SOILS

VOLCANIC ASH AND SILT SOILS

FARMING

SUSTAINABLE FARMED

WINEMAKING

14 DAY MACERATION WITH WHOLE
CLUSTERS IN GRIDDED VATS.
FERMENTATION WITH NATIVE YEARS.
AGED FOR 12 MONTHS IN CONCRETE
VATS, LIGHT FILTRATION

TECHNICAL INFO.

13% 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 farming practices. He chose these 75-year-old Gamay Noir vines to make "Le Griottier" located at 250 meters on a lieu-dit "Grand Cras" that is just under four acres with a density of 4000 vines per acre. Annual production is 250 cases. The soils are compacted volcanic ash and silt. This soil type is incredibly rich in nutrients and minerals.

ABOUT THE WINE MAKING & PROFILE

After harvest, the grapes enter a 14-day maceration with whole clusters in gridded vats and then fermentation with native yeasts. It is then aged for 12 months in concrete vats followed by a light filtration period. Jean-Michel Dupré's 2022 Morgon – Grand Cras, 'Le Griottier' has a red ruby note with cherry tints. The nose is showing cherry, cocoa, violette and roasted notes. The palate is very fruity and bright, with mineral notes. A silky and bright finish!

FOOD PAIRING

Enjoy with games, lamb, pork or beef roast, or roasted chicken.

REVIEWS

2022 *"This vintage has not yet been reviewed."*