

BEAUJOLAIS

DOMAINE DES TERRES DORÉES
CHARNAY


OVERVIEW | The Domaine des Terres Dorées is located in the Southern Beaujolais, just north of Lyons, in a beautiful area known as the “Region of the Golden Stones.” Jean-Paul Brun is the owner and winemaker at this 40-acre family estate. Brun has attracted the attention of the French and American press for the wonderfully fruity and delicate wines he produces.

VINEYARD AREA: 20 hectares

ANNUAL PRODUCTION: 16,000 cases

SOIL TYPES: chalk, clay, granite

GRAPE VARIETIES: gamay, pinot noir, chardonnay

Brun aspires to make “old-style” Beaujolais and his vinification differs from the prevailing practices in the region. He believes that the charm of the Gamay’s fruit is best expressed by the grapes’ indigenous yeast, rather than by adding industrial yeast. Despite the terroir-driven nature of his wines, Jean-Paul was denied AOC status for some his 2007 wine because, as importer Joe Dressner wrote, Beaujolais wants to “enforce a uniform and medicore style with no tolerance for originality and authenticity.”

In addition to his gamay-based wines, Jean-Paul grows some pinot noir and chardonnay. His Nouveaux have been rated as the top Nouveau of the vintage by France’s Gault Millau magazine several years in a row. Robert Parker has rated Brun as a four star producer, saying this about his wines: “Proprietor Brun is a believer in using only the vineyard’s wild yeast rather than the synthetic yeasts used by most other producers. His beautiful wines are favorites among purists.”

VINEYARD/CELLAR PRACTICES | Brun’s view is that Beaujolais drinks best at a lower degree of alcohol and there is no need to systematically add sugar to the must (chaptalize) to reach alcohol levels of 12 to 13 degrees. So he chaptalizes minimally or not at all - depending on the vintage and the cuvee. His Beaujolais is made to be pleasurable - light, fruity and delicious - not an artificially inflated wine that shines at tasting competitions.

Only a minimum amount of SO₂ is used at bottling to keep the wine fresh and “headache-free.” Fermentation naturally produces a lot of CO₂, which acts as protection against oxidation during aging; leaving some in the wine at bottling time also helps to keep it fresh. Filtration is also minimal so that the wine keeps its original fruit and aromas. Brun’s wines are not “blockbusters” in the sense of being “big.” The emphasis is not on weight, but on fruit. Beaujolais as it once was and as it should be.

WINES |

Beaujolais Blanc - 100% chardonnay

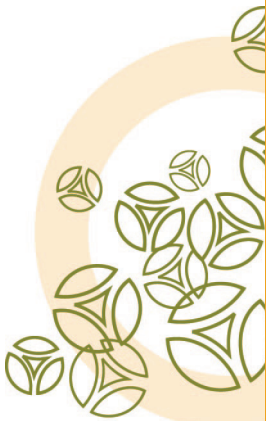
Beaujolais Nouveau - 100% gamay

Beaujolais Nouveau Vieilles Vignes - 100% gamay

Beaujolais Rouge Vieilles Vignes L’Ancien - 100% gamay

Pinot Noir Bourgogne - 100% pinot noir

Beaujolais Petillant FRV 100 - 100% gamay, method ancestral a la Cerdon de Bugey


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