



Domaine Dupré-Goujon Côte de Brouilly, 6.3.1 - 2019

Winemaker: Guillaume Goujon

AOC: Côte de Brouilly

Vintage: 2019

Vol: 13.5 %

RS: 0 g/L

SO2: 20 mg/L

Grapes: 100% Gamay

Soils: Granite and Blue Rock on Sandy-Clay

Vegan: Yes

Allergens: None

Closure: Cork + Foil

Drinking Window: 3 - 5 years

Ethos: Undergoing Biodynamic certification with an Agroforestry approach (planting trees/hedges in the vineyard, setting up cover crops protecting and developing the ecosystem in order to improve soil fertility, among other benefits)

Producer: Brand new dream-team in one of our favourite French regions, Beaujolais, these school friends Sebastien Dupré and Guillaume Goujon grew up here and have had their domaine since 2015. The talent is really showing in these wines which are incredible expressions of fruit purity, slick winemaking and extending ageing gives density and elegance. An agroforestry approach has earned their organic certification to include the 2021 vintage and they are undergoing biodynamic certification.

Viticulture and Vinification: A cuvée made in the pure Beaujolais Tradition, vatting by gravity, indigenous yeasts, SO2 free, semi-carbonic maceration in whole harvest from 10 up to 21 days. 12 months in barrels and demi-muids preceding 12 months in vats. Unfiltered bottling with low quantity of sulfites.

Tasting: A red wine with a pure and intensely fruity nose. The mouth reveals flavors of fresh fruits, forming an ample and greedy frame of fine texture. An elegant wine of great character, deep and refined. Grilled white meat, coq au vin, or grilled sirloin with shallots. It will also underline the fondant of simmered meats.

Points/Reviews/Tasting: Jancis Robinson (17) Damn, this is delicious! The fruit piles in like a pack of exuberant silky-sweet puppies; like a tumble of purple-red-ripe precise ellipses turned three-dimensional simply because they burst their boundaries and all the rules of mathematics and filled up with juice and joy. Smells like sweatbox and daphne flowers, like a single tobacco leaf pulled from the drying racks (still soft and yellow) crushed in your palm. Tastes like blackberry-juiced stained chamois leather. But also raspberries, blueberries, sour apples, dark chocolate and a finger-tip-dip of Greek coffee. Yes, yes, yes, please. I'll have another glass. Yes, I know I just had one, but I'd like another one. (TC)



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