



Domaine Dupré-Goujon

Côte de Brouilly, Lieu dit L'Héronde - 2019

Winemaker: Guillaume Goujon

AOC: Côte de Brouilly

Vintage: 2019

Vol: 13.5 %

RS: 0 g/L

S02: 20 mg/L

Grapes: 100% Gamay

Soils: Blue Metamorphic Diorite, SE exposure

Vegan: Yes

Allergens: None

Closure: Cork + Wax

Drinking Window: 5 - 8 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: Manual harvest, vinification in whole or partially destemmed grapes in order to ensure maximum freshness in the wine. Handling of the grapes and the wine are carried out in a way that preserves all their potential. 24 months ageing with 12 months in barrels and demi-muid.

Tasting: On the nose, we perceive various very subtle floral notes, and a fruity hint of pomegranate. The terroir of "L'Héronde" offers a complex and very elegant aromatic palette, resulting in a silky and delicate wine. We can also note a multitude of fruity aromas, guaranteeing a very indulgent tasting. This wine will go wonderfully with a prime rib or roasted quail.

Points/Reviews/Tasting: Jancis Robinson (17)
I love the exquisitely sketched dandelion and swallows label of this wine! Illustration by, the back label says, Elodie Jourdan. I'd love to have one of her sketches on my wall! Another of the Dupré Goujon wines that benefits from some decanting (not much, half hour will do). Again, pretty edgy, but not quite as feral as their La Démarrante. A structure with the lightweight tensile gleam of black tungsten, easily carrying the black slip silk of bitter-skeined fruit. An interesting, demanding wine. Not your average Brouilly. (TC)



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