

Winemaker: Jean-Louis Dutraive

Region: Beaujolais

Location: Fleurie



Chiroubles

FAMILLE DUTRAIVE

Appellation: AOC Chiroubles

Varietals: 100% Gamay

Age of the vines: 50 years old

Farming: Organic / Biodynamic

Vineyard/Terroir: All the grapes used for this cuvée came from a plot in lieu-dit "La Grosse Pierre". This plot is located at 300 m of altitude with shallow soils on granitic bedrock at the top of plot and clay soil at the bottom. The plot located halfway hillside is exposed northeast.

Vinification: Grapes are hand harvested in slotted bins of 20kg. The harvest is placed cold (7-8°C) in concrete vats. Carbonic maceration. Fermentation occurs through the action of indigenous yeasts.

he wines are aged for 7 months in concrete vats. No SO2 is used during winemaking or aging. The wine is unfinned and unfiltered. Less than 10mg/L of SO2 is added before bottling.

About the winemaker:

Jean-Louis Dutraive is known throughout the land as a true master of Gamay. In addition to his masterful skill of producing some of the best wines in the Beaujolais, he is also a local legend with a seemingly never-ending supply of saucisson that appears at apéros any time of day.

Following vicious hailstorms in 2016 and 2017 that destroyed much of their harvest, Jean-Louis created the Famille Dutraive label with his three children: Justin, Ophelie, and Lucas. In addition to



providing much-needed bottles to sell through these leaner years, the Famille Dutraive label was a way to integrate the next generation into the domaine.

The Famille Dutraive wines are made from purchased grapes sourced from carefully selected parcels that follow the spirit of organic farming, whether they are certified or not. The wines are vinified according to the same philosophy as those from the Domaine de la Grand'cour.