

Winemaker: Jean-Louis Dutraive

Region: Beaujolais

Location: Fleurie



Vieilles Vignes

DOMAINE DE LA GRAND'COUR

Appellation: AOC Brouilly

Varietals: 100% Gamay

Age of the vines: 60 years old

Farming: Organic / Biodynamic

Vineyard/Terroir: lieu-dit 'Vuril', at the eastern edge of the appellation in the village of Charentay. Clay-limestone soil.

Exposure: South

Altitude: 230 m

Vinification: Hand-harvested in 20 kg perforated crates. Cold vatting (approx. 7-8°C). Carbonic maceration.

Whole cluster, natural yeast fermentation in concrete vats

Elevage: 7 months (50% in fiberglass tank, 50% in barrel)

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.