

**Winemaker:** Jean-Louis Dutraive

**Region:** Beaujolais

**Location:** Fleurie



# Le Clos de la Grand'Cour

DOMAINE DE LA GRAND'COUR

**Appellation:** AOC Fleurie

**Varietals:** 100% Gamay

**Age of the vines:** 45 years old

**Farming:** Organic / Biodynamic

**Vineyard/Terroir:** Laying on deep soils of granitic bedrock, this cuvée comes from the youngest vines in the Clos. These cover just under 5 hectares of the plot.

**Altitude:** 300m

**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:** The wines were aged 50% in oak barrels and 50% in oak foudre for 7 months.

## 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.