

Winemaker: Jean-Louis Dutraive

Region: Beaujolais

Location: Fleurie



Lantignié

FAMILLE DUTRAIVE

Appellation:

AOC Beaujolais Villages

Varietals: 100% Gamay

Age of the vines: 25 years old

Farming: Organic / Biodynamic

Vineyard/Terroir: This cuvée comes from two parcels in Lantignié, in their first year of conversion to organic farming. The first parcel is composed of young vines on a south facing slope of sandy loam soil, at an altitude of 1,200'. The second parcel, on which the vines are about 40 years old, is located on a plateau at an altitude of 1,600'.

Vinification: Grapes are hand harvested in slotted bins of 20kg. The harvest from both parcels is placed cold (7-8°C) in concrete vats. Carbonic maceration. Fermentation occurs through the action of indigenous yeasts. The wines are aged for 6 months in 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.