

THE SOURCE JUSTIN DUTRAIVE BEAUJOLAIS



2023 BEAUJOLAIS, LES BULANDS

PRODUCER OVERVIEW

After some harvest work abroad and numerous years of wine school, Justin, the second offspring of Jean-Louis Dutraive, broke ground on his own label in 2015. He's spent most of his adult life working for his famous father, and like his father's wines, his are gentle and fun, with seriousness brewing within. Open to experimentation, Justin's range is in constant motion each season. All his parcels are rented and worked by himself with organic methods and usually without added sulfites.

VINEYARD DETAILS

Beaujolais 'Les Bulands' comes from two parcels in Lancié of Gamay planted in 1971-1973: one flat one east of Fleurie on deep granite sand, silt and clay at ~200 meters altitude and the other (added in 2019), "Moulin Méziat," planted in 1971 on a south-facing, medium-slope of granite, silt and clay.

CELLAR NOTES

Les Bulands is a 100% whole cluster, semi-carbonic, natural fermentation and maceration for 4 weeks at 21°C max. and aged 6 months in enameled iron tank before bottling 15ppm (15mg/L) total added sulfites only at bottling. Neither fined nor filtered.

