

THE SOURCE JUSTIN DUTRAIVE BEAUJOLAIS



2021 FLEURIE, LA MADONE

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

Fleurie "La Madone" comes from Gamay planted in 1970 on a very steep slope (4km south of Côte de Brouilly) facing southeast on thin, rocky pink granite topsoil and granite and quartz bedrock at 415-425 meters altitude.

CELLAR NOTES

La Madone is a 100% whole cluster, semi-carbonic, natural fermentation and maceration for 2-4 weeks at 21°C max. and aged 6 months in 3 old 500-liter French oak with 10ppm (10mg/L) total added sulfites only at bottling, no fining nor filtration.

