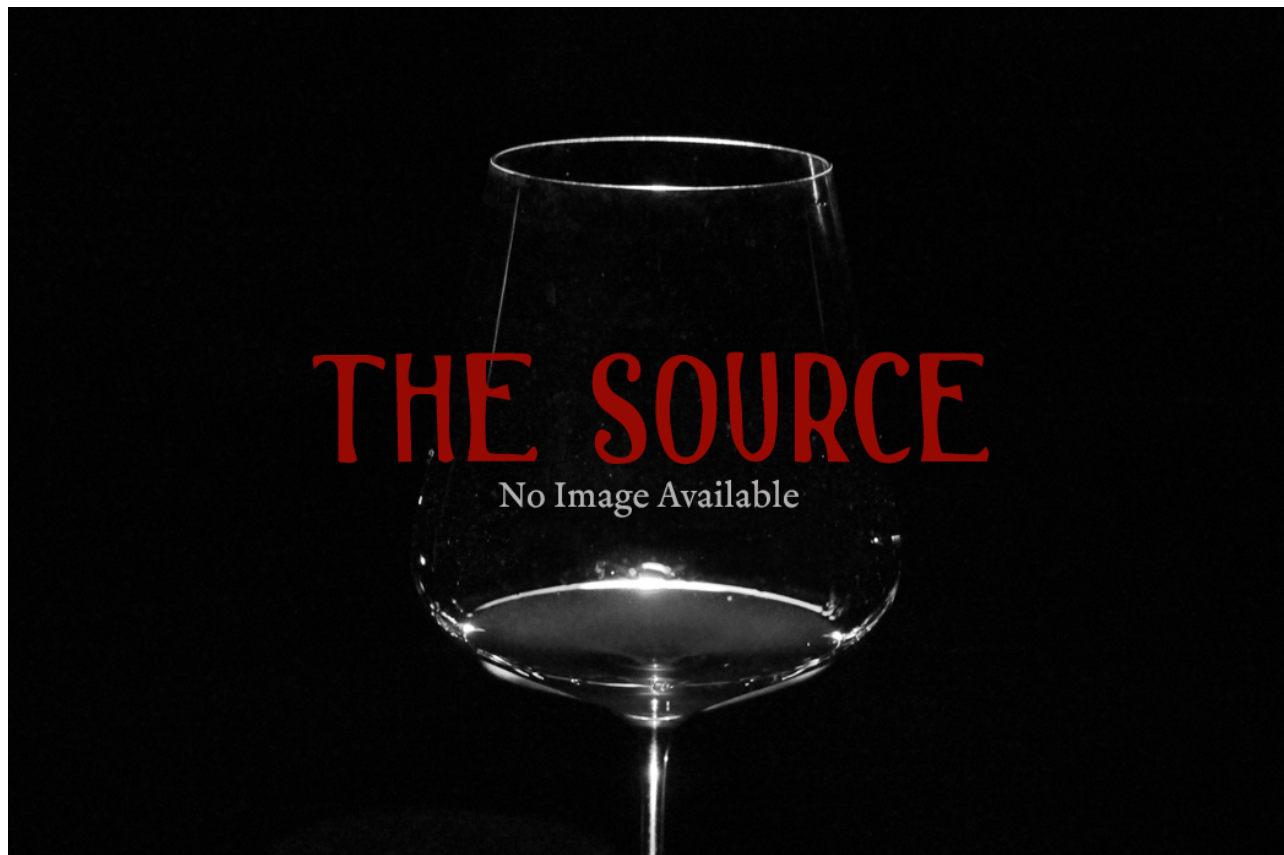


THE SOURCE  
JUSTIN DUTRAIVE  
BEAUJOLAIS



2023 RÉGNIÉ, LES BULLIATS

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

Régnie "Les Bulliats" comes from Gamay planted in 1960 at the base of a hill on a mild slope facing east on a deep topsoil of 55% granite sand, 35% silt and 10% at ~275 meters altitude.

CELLAR NOTES

Les Bulliats is a 100% whole cluster, semi-carbonic, natural fermentation and maceration for 4-5 weeks and aged in enameled iron tanks at 21°C max. with 20ppm (20mg/L) total added sulfites only at bottling, no fining nor filtration.



