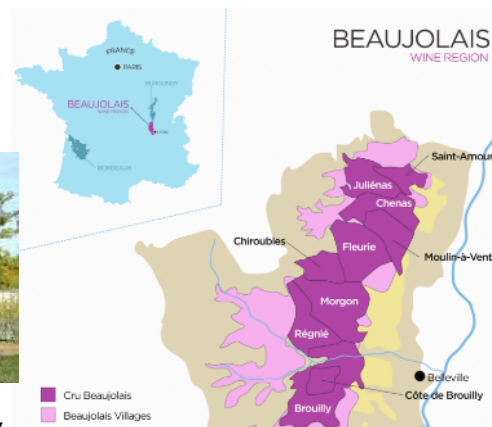




JEAN-BAPTISTE DUPERRAY "GLOU-GLOU" BEAUJOLAIS-VILLAGES 2022



In his late twenties, Jean-Baptiste Duperray is following his family legacy that date back to 1840. In charge of the 40 hectares family estate since 2014, he is lucky to still work hand-in-hand with his dad Bertrand who decided to slowly pass the baton and his experience to his son. Located in Saint-Julien, next to Villefranche-sur-Saône, most of its parcels are composed of alluvial deposits from the nearby Saône River, Terroir known to enhance the fruit forward character of the wines. "glou-glou", which translate "glup-glup", is the best description of how Gamay is such an easy drinking variety when treated the best way. Jean-Baptiste is part of this generation who is going back to the basic of winemaking; farming is organic, search for an optimum maturity of the fruit and hands of in the cellar. A genuine approach to wine, which delivers a pure and expressive character to his wines.

SOIL TYPE _____

Sand, slit and clay. East-South east oriented parcel. 700 feet high.

VARIETAL _____

100% "Gamay noir à jus blanc" with vines of 45 year-old in average

CULTURE _____

Organically farmed. Use of natural fertilizer. Natural grass cover and traditional working of the soil under the row. Harvest by hand in small 100 lb crates.

VINIFICATION _____

Semi-Carbonic maceration (whole cluster) with natural yeast at low temperature. Ageing during 5 months in cement vats.

TASTING NOTES _____

Fruit is jumping off the glass with aromas of crushed strawberry and fresh raspberry. The texture is velvety and tannins are soft. Finish is showing a lore of purity of fruit with a fresh overall impression. Available in both 750ml & 1L

Other Beaujolais available:

- Juliéna & Chénas, Pascal Aufranc*
- Brouilly & Côte de Brouilly, Robert Perroud*
- Morgon & Régnié, Jean-Michel Dupré*
- Moulin à Vent & Fleurie, Yohan Lardy*
- Chiroubles, Château de Javernand*
- Saint Amour, Patrick Tranchand*

