



# JEAN-MICHEL DUPRÉ "LE TEMPS DES ORANGES" VIN DE FRANCE – ORANGE WINE 2023



Jean-Michel took over the tiny family estate in 1988, at barely 20, after the early death of his dad. Located in the Lieu-Dit "Les Ardillats", 10km from the Cru du Beaujolais hillsides, he started with a couple of ha in the Beaujolais-Villages appellation dreaming to acquire his own parcels of Crus. Years after years he patiently acquired plots in the neighbor village of Régnié first, followed by the prestigious Morgon, with climat like Côte du Py or Grand Cras.

Jean-Michel is lucky to be able to work with a fascinating patrimony of old vines planted in 1911, 1918 or "more recently" 1940... This chance allow him to explore the potential of Gamay and deliver a fascinating range of Terroir expressions.

Rich of this experience, and eager to learn new technics, he decided to replant Chardonnay grapes a decade ago with this objective to produce a white of maceration. "Orange Wine", like we call it, is a recent phenomenon but an old thousands-year-old eastern Europe technic aimed to explore the essence of the white grapes. "Le Temps des Oranges" or "Orange time" is of course a play with the name of the wine and the fruit. It's orange wine time!

## SOIL TYPE \_\_\_\_\_

Steep slop of slit, white clay on top of granite subsoil. Lieu-dit called "Tour Bourdon" on the Cru du Beaujolais Régnié at 900ft of altitude.

## VARIETAL \_\_\_\_\_

100% Chardonnay – 15 years-old vines in average

## CULTURE \_\_\_\_\_

Organic practice. Working of the soil under the row. No use of pesticide or herbicide. Short pruning to favor low yields.

## VINIFICATION \_\_\_\_\_

Manual harvesting. Early picking to preserve good acidity. 100% destemmed. Fermentation of 2 weeks on the skins in stainless steel tanks at cool temperatures. Use of native yeasts & no addition of SO2. Regular pump over. Partial ageing in neutral French oak. Malolactic fermentation fully completed. Light filtration & minimal addition of SO2.

## TASTING NOTES \_\_\_\_\_

Often associated with natural wine, some orange can be "funky". Jean-Michel wine is the opposite, pure and expressive it displays bright aromas of dried flowers, stone fruits & citrus. The wine is dry and offers a fresh finish.

- From the same Winery :
- "Vignes de 1940"** Beaujolais-Villages
- "Haute Ronze"** Régnié
- "1935 Vieilles Vignes"** Morgon

