

Dom Les Roches Bleues

La Croquante

THE FACTS

COUNTRY: France

REGION: Beaujolais

APPELLATION: Brouilly

WINEMAKING: Whole bunches are handpicked in small crates and selected in the vineyard. Eight days of whole-cluster, semi-carbonic maceration is followed by a very gentle and slow pressing using the château's old, wooden vertical press. The must is transferred into temperature-controlled stainless steel tanks, where fermentation continues with native yeasts. After racking, the wine spends 6-8 months in 50-year-old foudres before being bottled unfinned and unfiltered. A very small amount of sulfur is used at bottling.

ALCOHOL BY VOLUME: 12.5%

AGING: 6-8 months in stainless steel tanks

THE STORY

One couldn't ask for a better location than the position enjoyed by Jonathan Buisson and his wife Chloë and their Domaine Les Roches Bleues on the slopes of the majestic Mont Brouilly, in southern Beaujolais. The domain began in 1967 when Chloë's grandparents, Annie and Louis Bassy, acquired a few hectares of vines with the strong desire to start their own wine domain. It was a daring idea at a time when very few growers owned their own vines and most small producers primarily sold to the large negociants, who reigned supreme. The family was quality-minded from the beginning, and the domain has seen lots of success in the decades since its founding.

THE ADJECTIVES

OVERALL: Bright with red berry aromas

AROMAS / FLAVORS: red apple skin, pomegranates, and cherries

MOUTHFEEL: crunchy minerality coupled with fruit notes

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Vegan

