

February 2018

CHRISTOPHE PACALET
(Cercié in the Crus of Beaujolais)



With Christophe Pacalet in the village of Cercié in the outskirts of Morgon

After working seasonal jobs in the Caribbean of Saint Martin for a number of years, Christophe Pacalet longed for his mother land France. He would return to *Villié-Morgon* each year to spend summers with his family and also to help at his uncle's domain Marcel Lapierre. Christophe Pacalet caught the wine bug. Then in 2000, with encouragement from his late uncle, Christophe Pacalet set up his winery.

With no history of his parents or grandparents owning any vineyards, Christophe Pacalet set-up a *négoce*. The legendary *négoce Jules Chauvet* is Christophe Pacalet's inspiration. Christophe has a small team of vineyard workers that oversees the vineyards that he rents or works with the vineyard owners that he trusts. All grapes are hand-harvested by Christophe Pacalet and his small team. A century-old wooden press is still used because it gently extracts the best juice. The *crus* are still raised in the traditional neutral Burgundy barrels. Each year, Christophe Pacalet makes a few barrels of various *crus* and very delicious *Beaujolais-Villages*. To this day, the production remains tiny, just the way he started.



BEAUJOLAIS-VAILLAGES 2016

**SKU: 015800 Speculative 750ml 12 bottles/ case
\$21.00 Wholesale / \$24.50 Retail per bottle**

From the century-old vines on the foothills of the *cru Régnié*. Delicate. Charming. Quaffable. This *Beaujolais-Villages* has all the uncomplicated drinkability that the *crus* do not. Having a Sunday roast chicken with your family and need to open another bottle? Check. Your mother phones you while you are busy working and asks: “*What wine goes with Korean BBQ?*” You have your friends over for a dinner and the table is full but wine glasses are empty? Check. Check. This *Beaujolais-Villages* comes from the village older gentleman’s vineyard that has been in his family for generations, whose holdings are too small to vinify himself.



JULIÉNAS 2016

**SKU: 158063 Speculative 750ml 12 bottles/ case
\$26.23 Wholesale / \$31.00 Retail per bottle**

Julié纳斯 is the only *cru* that has two distinctive *terroirs*. The western part of *Julié纳斯* has very granite soil while the eastern part has heavy clay. The locals consider the western half of *Julié纳斯* to produce finer wines. Christophe Pacalet’s vines come from the western part. Pretty robe. Perfumed nose with a hint of red fruits. This wine has nervous mineral tension from the vineyard that is entirely composed of granite. This *cru* is from the tiny vineyard. Christophe Pacalet makes 5 to 6 barrels every year. This is the most minerally of the *crus* that Christophe Pacalet produces.



SAINT-AMOUR 2016

**SKU: 124733 Speculative 750ml 12 bottles/ case
\$27.21 Wholesale / \$32.00 Retail per bottle**

So pretty. Floral. Silky. This comes from a tiny parcel next to the village church of *Saint-Amour*. This parcel consists of crushed granite, clay and pebbles. This vineyard is relatively high in elevation at 400 meters, which gives this *cru* that extra freshness. As the name of this *cru* suggests, this is the *cru* you share with your lover. In my experience, *Saint-Amour* is the most difficult *cru* to find. Christophe Pacalet tells me the locals do their best to drink the majority of *Saint-Amour* themselves. There are only 310 hectare of the *cru*. It is the most northerly of the ten *crus*. This is the first time we received this *cru*.



CHÉNAS 2016

SKU: 669507 Speculative 750ml 12 bottles/ case
\$26.23 Wholesale / \$31.00 Retail per bottle

Très jolie. Chénas is one of the most compelling *cru*s. The chance of drinking a great *Chénas* is against you. There are only about 200 hectares of it - even smaller surface than the *cru Saint-Amour* above. There are Châteaux in Bordeaux that have more hectares than that of entire *Chénas*. This *cru* is named after the beautiful ancient oak trees (*chêne* in French) that used to dot the landscape. This wine is full of roses and spices. Very feminine and charming. If you have tasted his past vintages of *Chénas*, you will know what I am talking about.



CÔTE DE BROUILLY 2016

SKU: 644823 Speculative 750ml 12 bottles/ case
\$26.23 Wholesale / \$31.00 Retail per bottle

This *cru* is of grace and elegance. Sappy. Beautiful. A compelling *cru* from an equally stunning *terroir*. The locals say the beauty of this *cru* comes from the blue schists found in the vineyards. Perhaps, the *terroir* of *Côte de Brouilly* is the most stunning among the ten *cru*s. Sitting at the top of another great *cru Brouilly*, the vineyards *Côte de Brouilly* cling to the hilltop like a crown jewel. I get a vertigo just seeing the vineyards. The vines have to suffer to extract any nutrients out of this inhospitable place. This *cru* is so valued historically that the *vignerons* built a chapel at the very top of *Côte de Brouilly* in 1857 as a gesture to protect the *cru* from odium. Seeing this chapel is a glimpse into the significance of this *cru*.



La Chapelle Notre-Dame aux Raisins built in 1857 at the very top of Côte de Brouilly as a gesture to protect its vines from odium

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