

March 2018

**LAURENCE & RÉMI DUFAYTRE**  
(Saint-Etienne-des-Oullières, Beaujolais)



*With Rémi Dufaytre among his Chardonnay vines in the village of Saint-Etienne-des-Oullières*

With autumn leaves swirling and September sun on their bare shoulders, Laurence and Rémi met as harvesters in *Fleurie* and fell in love. Ah, least that is my personal interpretation of how the couple met. Together, they started their domain in 2003. They converted to organic farming from the start and sold their grapes to the *négoce* until they felt the vines were healthy enough to make the type of wines they prefer to drink.

Their first commercial bottling was in 2010. Every stage of wine production is with intention. There are no pumps because they bruise wines. The wines in the *chai* move by gravity every stage. There are no vibrating sorting tables in the *chai* because bad grapes are eliminated in the vineyards. All stages of wine move quietly and naturally. All these minute thoughtfulness may be common intellectually but rarely practised. It is too much work. It is not crowded along the extra mile. The proof is in their wines. They sing with clarity, liveliness and deliciousness.

The circle of artisans in Beaujolais is tightly-knit. Soon, Laurence and Rémi's work attracted Jean Foillard, who declared Laurence and Rémi Dufaitre among the best of the young generation. So impressed that Jean Foillard took Rémi Dufaitre with him during his deliveries to the Parisian bistros and helped Laurence and Rémi Dufaitre in their initial years.

**BEAUJOLAIS-VILLAGES BLANC 2016**  
**SPECULATIVE SKU: 144750 750ml 12 bottles/case**  
**\$28.67 Wholesale/ \$33.00 Retail per bottle**



100% Chardonnay from the vines grown on very sandy soil in the village of *Saint-Etienne-des-Ouillières*. Fresh. Fleshy. Beauty marks of Chardonnay slap my face and I simply surrender, pouring myself another glass without saying a word. The vineyard is at the foothill of the *cru Brouilly*. It is rare to see Chardonnay *Beaujolais-Villages*. It is even rarer to see Chardonnay planted in sandy soil. You can see the sandy soil on the photo above, where the vineyard has just been ploughed. *Élevage* is in both concrete vessel and barrels for about six month prior to bottling with no filtration. Production is tiny from 1 hectare surface.

**BEAUJOLAIS-VILLAGES 'PRÉMICES' 2016**  
**SPECULATIVE SKU: 144753 750ml 12 bottles/case**  
**\$26.23 Wholesale/ \$30.00 Retail per bottle**



For reasons unknown to me, it is more difficult to find a great *Beaujolais-Villages* than a *cru*. This *Beaujolais-Villages* rocks. Pretty. Tender. Relaxed and yet laser-focused. Floral with a mineral undertone. A dream blind-date wine at a dinner table. Endlessly quaffable. From the various parcels on the foothills of the *cru of Brouilly*, where the soil is a mixture of sand and volcanic granite. Vines are 70 to 90 years old, yielding tiny berries of concentration. Hand-picked grapes are sorted in the vineyard and gently placed in vats to ferment with ambient yeasts, like all of Laurence & Rémi Dufaitre's wines. Aged in concrete vats to bring out the fruit forwardness.

**BROUILLY 2016**  
**SPECULATIVE SKU: 144747 750ml 12 bottles/case**  
**\$31.11 Wholesale/ \$ 36.00 Retail per bottle**



There is not a square edge in this *cru*. Lovely. Finesse and elegance disguised as wine. From the *cru of Brouilly*. Bursting with spring flowers. Spring strawberry colour. Rippling fluidity. Cashmere texture with complex aftertaste that lingers. Raised in neutral barrels for about six to eight months, depending on vintages. From the 70 year vines on a very steep slope. Drink this *Brouilly* while waiting for the *Côte de Brouilly* below to settle down.

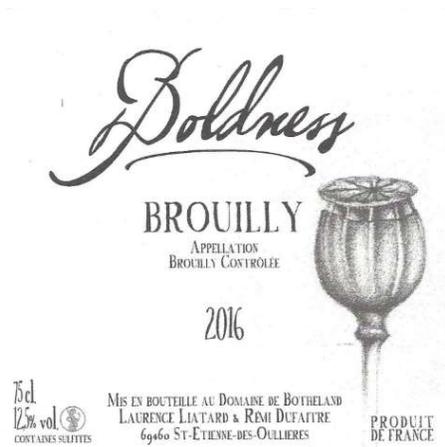
**CÔTE DE BROUILLY 2016**  
**SPECULATIVE SKU: 144761 750ml 12 bottles/case**  
**\$32.33 Wholesale/ \$37.00 Retail per bottle**



Beautiful. Complex. Pure. Living up to its reputation as the *cru* of *Côte de Brouilly*. A little more masculine and complex than the *Brouilly*. From the 80 year vines on the *cru* of *Côte de Brouilly*. *Côte de Brouilly* is the crown or the top parcels surrounding *Brouilly*. Raised in neutral barrels for about six to eight months, depending on vintages. From the vines on a very steep slope. Keep your hands off, if you can, while drinking

the other wines from Laurence & Rémi Dufaitre.

**BROUILLY 'BOLDNESS' 2016 (MAGNUMS)**  
**SPECULATIVE SKU: 144756 1500ml 6 bottles/case**  
**\$ 96.28 Wholesale/ \$ 114.00 Retail per bottle**



Laurence & Rémi have a tiny surface on the *cru* of *Brouilly* that has peculiarly a little surface soil with granite underneath. This parcel is so steep that their tractor cannot access. So, a plough is attached to a cable to till the vineyard. The vines struggle to look for nutrients and moisture here. Harvest is always a week later than the rest of their parcels on *Brouilly*. So after many years of this observation, Laurence and Rémi decided to vinify this parcel separately for the first time in 2016. The vinification is the same as *Brouilly* but the results are distinctive. This single bottling has the character that I associate only with great wines of France: weightless complexity. Laurence insisted that Rémi bottle this wine in MAGNUMS only. Wine like this does not

come around too often.



*Luminescence of Beaujolais*

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