

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

February 2019



*With Rémi Dufaitre at his domain in the village of Saint-Etienne-des-Oullières*

I met Laurence and Rémi Dufaitre through their wines first in a tiny Parisian restaurant *Chezaline*, own by the chef Delphine Zampetti. I kept ordering glasses of the Dufaitre wines. The chef was kind and eventually brought out the bottles to help myself. The wines were tender, graceful and pretty. I got lost in the perfumed wines, the delicious dishes and the friendly chef. It was one of those unexpected magical moments in Paris and equally unexpected discovery of a new producer.

So, a year later, when I met Rémi Dufaitre at his domain, I was somewhat taken back. The saying a wine often resembles its *vignerons* does not apply here. Rémi Dufaitre is a chain-smoking, tattooed and no-bullshitting *vigneron*, who exudes an attitude of a gangster. For our initial appointment, he arrived in a beat-up old British-green Jaguar, rolled down the window at the gate of his domain, where I was waiting and said: “*Are you Brian? F..k. Sorry, I am late. I had a party last night.*” An instant connection. We got along immediately.

Laurence and Rémi Dufaitre 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. Their wines sing with liveliness. A dream Beaujolais producer. Rémi Dufaitre worked at Jean Foillard before opening his own domain. Laurence and Rémi Dufaitre wines show all their hard work in the vineyards and hands-off approach in the cellar.

**BEAUJOLAIS-VILLAGES ‘PRÉMICES’ 2017**  
**SPECULATIVE SKU: 144753 750ml 12 bottles/case**  
**\$26.89 Wholesale/ \$31.00 Retail per bottle**



This *Beaujolais-Villages* rocks. Not surprising as the vineyard of this *Beaujolais-Villages* is located at the foothills of Brouilly, where the locals universally acknowledge it is the best *climat* for *Beaujolais-Villages*. Pretty. Tender. Relaxed and yet laser-focused. Floral with a mineral undertone. 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. Better than the majority of *Crus* that I have ever tasted.

**BROUILLY 2017**  
**SPECULATIVE SKU: 144747 750ml 12 bottles/case**  
**\$ 31.62 Wholesale/ \$ 37.00 Retail per bottle**



If you had the previous vintage, you already know. 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.

**JULIENAS 2016**  
**SPECULATIVE SKU: 126659 1500ml 12 bottles/case**  
**\$ 36.34 Wholesale/ \$ 43.00 Retail per bottle**



This is a new *Cru* for Laurence & Rémi. I can't think another *Cru* that speaks so clearly to the *climat*. Pretty. Magical. If you have tasted the *Julienas* from Christophe Pacalet, the only other *vigneron* that I know who farm this *Cru*, you already know what to expect. *Julienas* is one of the ten *Crus*. Interestingly, *Julienas* is a two-faced *Cru*. One side of *Julienas* is the typical volcanic soil; the other side is covered in granite with volcanic soil. The

locals favour the latter. Dufaitre, like Christophe Pacalet, *Julienas* comes from the granite with volcanic soil. The wines take a while to reveal itself. So, Laurence and Rémi Dufaitre age this *Cru* longer and release their *Julienas* a year later than their other *Crus*. This act in itself speaks volume of about *Julienas*. Stuck on *Morgon* and *Fleurie*? Wondering after reading about *Julienas* in a reference wine textbook that has only two lines? Free yourself and drink gallons of *Julienas* from Laurence & Rémi, who give a shit and whole lotta love.

**BEAUJOLAIS-VILLAGES BLANC 2017**  
**SPECULATIVE SKU: 144750 750ml 12 bottles/case**  
**\$29.25 Wholesale/ \$34.00 Retail per bottle**



Extra *pétillance* this vintage. Fresh. Cloudy. Delicious. Singular. It takes extraordinary courage to make this kind of wine. If you prefer less *pétillance*, more tamed, you should skip this wine but you will miss the beauty of this Chardonnay. This wine, like all of their wines, is unfiltered. The vineyard is at the foothill of the *cru Brouilly*. 100% Chardonnay from the vines grown on very sandy soil in the

village of *Saint-Etienne-des-Oullières*. *Élevage* is in both concrete vessel and barrels for about six months prior to bottling with no filtration. Production is tiny from 1-hectare surface. The wine that I fell in love in Paris.



*Still life at Laurence & Rémi Dufaitre*

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