

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

June 2023



*With Rémi Dufaitre at his extremely sandy Beaujolais-Villages Blanc vineyard.*

In the initial hours of visiting the domain, there is nothing to indicate Laurence & Rémi Dufaitre are producing extraordinarily elegant and perfumed wines. The entrance to the domain is unmarked. I had to drive up and down the rural road several times to find their domain. Their cellar is functional but plain.

Then, Remi takes me to his extremely sandy parcel that is just a few steps from his cellar. The sandy parcel, which is merely one hectare, is planted with the selection *massale* Chardonnay vines. You can see a glimpse of the sandy soil in the photo above, where the vineyard has just been ploughed. Sandy parcels are rare but prized in *Beaujolais-Villages* for producing elegant and perfumed whites.

Next, Remi takes me to his *Beaujolais-Villages* red wine parcels, at the foothills of the *cru Brouilly*. Their *Beaujolais-Villages* parcels are on a very privileged site. Jean Foillard (whose wines we also import), where Remi worked prior to opening his domain with Laurence, told me Laurence & Rémi Dufaitre's *Beaujolais-Villages* is on one of the finest sites. Their *Beaujolais-Villages* parcels are on a steep hill, where the vines are 50 to 90 years, which give tiny berries with incredible elegance. The vineyard visit ends with a drive-up to his *Brouilly* and *Côte de Brouilly* parcels, which are on the incredibly steep hill facing southeast. The southeast exposure avoids the searing heat during summer days, which leads to perfume and elegance. The vines are on average 70-80 years old.

Spending some time with Laurence and Rémi Dufaitre, I get a distinctive feeling that they have an innate, indescribable sense for their various parcels and for their approach in the cellar. 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. Laurence and Rémi Dufaitre are my dream *Beaujolais* producer.



**LES GRILLONS DU BEAUJO (ROSÉ) 2022**  
**SKU: 250866 SPECULATIVE 750ml 12 bottles/case**  
**\$33.10 Wholesale**

Fresh. Crunchy. Peony-like nose that keeps this rosé compelling. From the Grenache and Carignan vines planted on an extremely high elevation of about 500 meters above sea level, not far from *Brouilly*. In fact, the elevation is so high that the vineyard, where this rosé comes from, is outside the appellation of *Beaujolais*. Laurence and Rémi love rosé but Gamay, although great for producing reds, simply do not produce a racy, crunchy rosé that Laurence et Rémi prefer to drink themselves. So, Laurence and Rémi planted the *Provence* varietals about a dozen years ago on the extreme elevation with the sole intention of producing this rosé. At this elevation, the *Provence* varietals ripen just so to make racy rosé. At 11% alcohol, this rosé is bright and fresh. Magic of *Provençal* rosé grown in *Beaujolais*.

**1000° F 2021**  
**SKU: 345275 SPECULATIVE 750ml 12 bottles/case**  
**\$34.32 Wholesale**



Floral nose with spices. Fresh at 12% alcohol. Goes down gullet like a praise. An utterly unique blend of Gamay and Chardonnay. Laurence and Rémi are always chasing a type of wine that has power without weight. This feels so radical and new - blending a red with a white varietal. A few generations ago, such blending was common in *Beaujolais*, where Chardonnay has been planted for centuries. Blending is also common in *Côte Rotie*, not too far from *Beaujolais*, where Viognier is often blended with Syrah to enhance perfume and elegance. Best to drink slightly chilled. What a delicious wine. This is

a new wine for Laurence and Rémi.

**BEAUJOLAIS-VILLAGES ‘PRÉMICES’ 2022**  
**SKU: 144753 SPECULATIVE 750ml 12 bottles/case**  
**\$29.93 Wholesale**



This *Beaujolais-Villages* is perfumed and pretty. 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*. Tender. Relaxed and yet laser-focused. Floral with a mineral undertone. Endlessly quaffable. The parcels have a mixture of sand and volcanic granite. The vines are 50 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.

(Note: Labels may not be current vintages and are shown for illustration purposes)

**BEAUJOLAIS-VILLAGES BLANC 2022**  
**SKU: 144750 SPECULATIVE 750ml 12 bottles/case**  
**\$35.54 Wholesale**

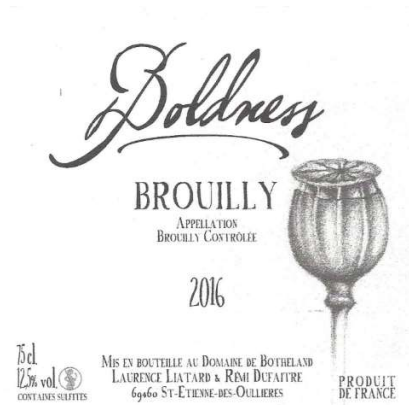


100% Chardonnay from the vines grown on very sandy soil in the village of *Saint-Etienne-des-Ouillières*. Delicious. Singular. A little decadent in this vintage. This wine, like all of their wines, is unfiltered. The vineyard is at the foothill of the *cru Brouilly*. *Élevage* is in both concrete vessel and barrels for about six months prior to bottling. Production is tiny from one-hectare surface. “I suppose I could label this

wine as *Macon and charge more*”, Remi joked the last time I visited the domain. I am glad he didn’t.

## BROUILLY 'BOLDNESS' 2021

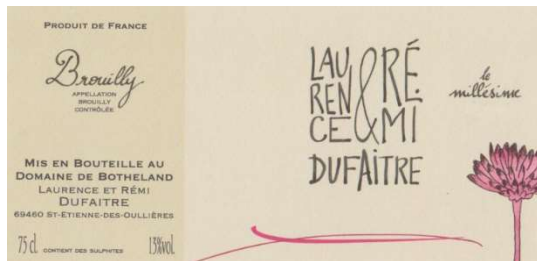
**SKU: 316560 SPECULATIVE 750 ml 12 bottles/case**  
**\$45.29 Wholesale**



Laurence and Rémi have a tiny surface on the *cru* of *Brouilly* that has peculiarly a little surface soil with granite underneath. This old parcel is so densely planted over a hundred years ago that their modern tractor cannot fit between the rows of vines. So, a plough is attached to a cable to plough 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. 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. Wine like this does not come around too often.

## BROUILLY 2021

**SKU: 144747 SPECULATIVE 750ml 12 bottles/case**  
**\$37.36 Wholesale**



Ah, so pretty. Floral. Silky texture that I often associated with this *cru*. 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 parcel on the *cru* of *Brouilly*. Their parcel faces southeast, avoiding the summer hot afternoons. Bursting with spring flowers. Spring strawberry colour. Rippling fluidity. Cashmere texture with complex

aftertaste that lingers. Raised in neutral barrels to add complexity. From the 70 year vines on a very steep slope.

## CÔTE DE BROUILLY 2021

**SPECULATIVE SKU: 144761 750ml 12 bottles/case**  
**\$38.47 Wholesale**



Beautiful. Complex. Pure. Living up to its reputation as the *cru* of *Côte de Brouilly*. A little more structured and complex than the *Brouilly*. From the 80-year vines on the *cru* of *Côte de Brouilly*. Raised in neutral barrels to add complexity. From the vines on a very steep slope. Keep your hands off, if you can, while drinking the other wines from Laurence & Rémi Dufaitre.



*Still life at Laurence & Rémi Dufaitre. They also make great saucissons.*

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