

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

March 2020



With Rémi Dufayre at his parcel in Brouilly

In the outskirts of the sleepy village of *St Etienne-des-Ouillières*, pass the pastoral lane, and onto a gated but unmarked country house, Laurence & Rémi Dufaitre make one of the most compelling *Beaujolais-Villages*, *Brouilly*, *Julienas* and *Côte de Brouilly*. Their domain used to be marked with a tiny sign that shyly declared “*L & R Dufaitre*” on the side of their house but, when I visited them last July, the sign was taken down. Their wines are so known in France now that there are overwhelming requests for visits, including many unannounced drop-ins. So, came off the domain sign.

In Canada, we have celebrity hockey players; in France, they have celebrity *Beaujolais vigneron*s. In Paris, the French name their streets after chefs; in Vancouver, we name our streets after some political dudes. After visiting France for many years, I am just beginning to appreciate the cultural differences.

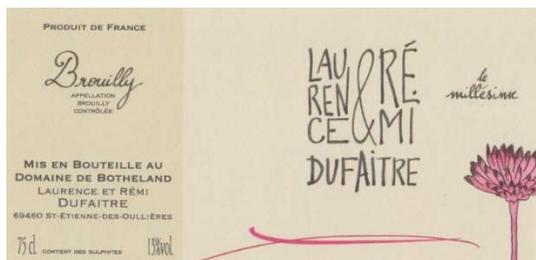
Laurence & Rémi Dufaitre started their domain in 2003. They converted to organic farming from the start and sold their grapes to the *négoce* until they felt the vines were healthy enough to make the type of wines they prefer to drink. The conversion took seven years and their first commercial bottling was in 2010. Their wines sing with liveliness. A dream *Beaujolais* producer. Rémi Dufaitre worked at Jean Foillard before opening his own domain. Laurence & 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
\$28.11 Wholesale/ \$33.00 Retail per bottle



This *Beaujolais-Villages* is located at the foothills of Brouilly, where the local great *vignerons* universally acknowledge it is the best *climat* for *Beaujolais-Villages*. Alex Foillard, for example, believes this *Beaujolais-Villages* in Saint-Etienne-des-Ouillières is the best. 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 2018
SPECULATIVE SKU: 144747 750ml 12 bottles/case
\$ 32.83 Wholesale/ \$ 38.00 Retail per bottle



Finesse and elegance disguised as wine. There is not a square edge in this *cru*. Lovely. 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.

CÔTE DE BROUILLY 2018

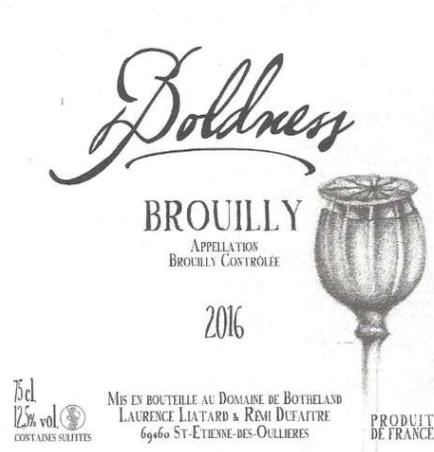
SPECULATIVE SKU: 144761 750ml 12 bottles/case
\$34.01 Wholesale/ \$40.00 Retail per bottle



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.

BROUILLY 'BOLDNESS' 2016 (MAGNUMS)

SPECULATIVE SKU: 144756 1500ml 6 bottles/case
\$ 96.34 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 has incredible plant density of 10,000 vines per hectare, just like Le Coste. No modern tractor can fit the rows. 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. Production is tiny.

JULIÉNAS 2016

SPECULATIVE SKU: 126659 1500ml 12 bottles/case
\$ 36.37 Wholesale/ \$ 43.00 Retail per bottle



Julié纳斯 in one of *Crus* that only a few wine geeks know about. After drinking a bottle of this *Cru* when it first arrived a year ago, I reserved some more of 2016. So, this is our second shipment of this vintage. The 2016 vintage was one of the finest in recent memory. After another year in their icy cellar, this *Julié纳斯* is even better. This *Cru* takes a while to reveal itself. So, Laurence and Rémi Dufaitre age this *Cru* longer and

release their *Julié纳斯* a year or so later than their other *Crus*. Peonies and roses with that unmistakable sweet mid-palate that sings of superbly-made *Cru*. What a pretty wine.

BEAUJOLAIS-VILLAGES BLANC 2018
SPECULATIVE SKU: 144750 750ml 12 bottles/case
\$30.44 Wholesale/ \$35.00 Retail per bottle



100% Chardonnay. Crystalline. Fresh. Cloudy. Delicious. Singular. Beauty marks of Chardonnay make me dream of France and all I can do is to drink another glass or two or three. 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 neutral

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. If only white Burgundy tastes this great at this price.



Le Port de By is one of greatest restaurants near Beaujolais. The chef Cecile Ducroux and her team are national treasures.

www.racinewineimports.ca