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

May 2022



With Rémi Dufaitre at his Beaujolais-Villages Blanc vineyard

Laurence and Rémi Dufaitre started their domain in 2003 with a purchase of vineyards near the village of *Saint-Etienne-des-Oullières*, which is in the heart of *Côte de Brouilly* and *Brouilly*. 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. In conversion to organic farming, it took seven years for the vines, which were conventionally farmed, to heal and ferment naturally with ambient yeasts.

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 thoughtful details may be understood 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 (whose wines we also import), 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. To this day, the Foillards and Dufaitres often go together to the same salon tastings.

LES GRILLONS DU BEAUJO (ROSÉ) 2020 - MAGNUMS
SKU: 352966 SPECULATIVE 1.5 Litre 6 bottles/case
\$ 52.06 Wholesale/ \$ 67.00 Retail per bottle

A very unusual yet compelling rosé from Laurence et Rémi. Crunchy. Bright. Brimming with easiness, generosity and deliciousness that are impossible to duplicate in a great rosé. About ten years ago, Laurence et Rémi planted a small parcel of the *Provence* varietals of *Grenache* and *Carignan* high up at 500 meters outside the appellation of *Beaujolais*. Laurence et Rémi wanted to make a rosé but their much-loved Gamay simply does not produce a great rosé. Gamay's flavour is all in its skin and pressed juice. That is the reason why there is no great rosé made with Gamay. Laurence et Rémi's outside-the-box thinking led to this lovely rosé. At this high elevation, the *Provence* varietals of *Grenache* and *Carignan* ripe just enough to make a beautiful rosé. Coming in at 10% alcohol, this rosé has all the charm. Comes only in MAGNUMS. After what it feels like a cold winter and spring, this is a welcome addition just in time for summer garden parties and patios.

BROUILLY 2020
SKU: 144747 SPECULATIVE 75200ml 12 bottles/case
\$ 34.62 Wholesale/ \$ 44.00 Retail per bottle



Fragrant and pretty. Elegant. Complex aftertaste that lingers. There is not a square edge in this *cru*. Lovely. From the *cru* of *Brouilly*. Bursting with spring flowers. Spring strawberry colour. Elevage is in neutral barrels for about six to eight months, depending on vintages. Finesse shining through from the old vines. From the 70 year vines on a very steep slope.

CÔTE DE BROUILLY 2020

SKU: 144761 SPECULATIVE 750ml 12 bottles/case
\$35.84 Wholesale/ \$46.00 Retail per bottle



Complex. Pure. So delicious. “*The 2020’s are so beautiful*”, wrote Laurence Dufaitre when she emailed me the new releases. 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 old 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. Finest shining through from the old vines that are farmed with care.

JULIENAS 2017 and 2018

SKU: 126659 SPECULATIVE 1500ml 12 bottles/case
\$ 37.65 Wholesale/ \$ 49.00 Retail per bottle



This is the top *cru* for Laurence and Rémi Dufaitre. Fine. Alluring nose. Beautiful texture. For many of us, who are lover of *crus*, we often drink *Morgon*, *Fleurie*, and perhaps tip our toes into *Brouilly* and *Côte de Brouilly*. *Julienas* is one of the ten *crus*. A great *Julienas* takes a while to reveal itself. So, Laurence and Rémi Dufaitre age this *cru* longer and release their *Julienas* about a year later than their other *crus*. I ordered the 2017 but

the domain did not have enough of the vintage. So, a few cases of the 2018 was added to the order. The 2017 vintage has more floral character, while the 2018 has more spices.



Laurence & Rémi Dufaitre Rosé Les Grillons du Beaujo

www.racinevineimports.ca