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

November 2021



With Rémi Dufaytre 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 purchased the vineyards and 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. It took seven years for Laurence and Remi to bring back the industrially farmed vineyards to health. It took seven years for the vines to be healthy enough to ferment with ambient yeasts.

Meanwhile Remi Dufaitre worked at Jean Foillard, learning. Laurence and Rémi's 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.

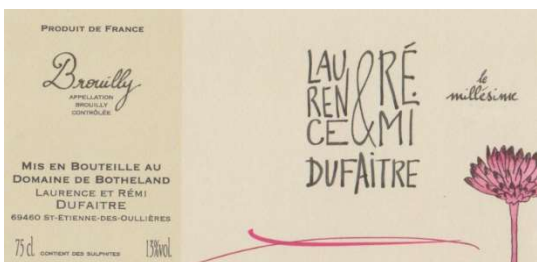
Laurence and Rémi's wines soon attracted Jean Foillard, who declared Laurence and Rémi Dufaitre among the best of the young generation. So impressed that Jean Foillard took Rémi Dufaitre with him during his deliveries to the Parisian bistros and helped Laurence and Rémi Dufaitre in their initial years. A vigneron couple like Laurence and Rémi's does not come around too often.

BEAUJOLAIS-VILLAGES 'PRÉMICES' 2019
SPECULATIVE SKU: 144753 750ml 12 bottles/case
\$28.11 Wholesale/ \$37.00 Retail per bottle



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 100 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 2019
SPECULATIVE SKU: 144747 750ml 12 bottles/case
\$33.98 Wholesale/ \$ 44.00 Retail per bottle



Perfumed and pretty. Bursting with spring flowers with a hint of strawberries and spices. Lovely. Full of finesse and elegance. There is not a square edge in this *cru*. From the *cru* of *Brouilly*. Cashmere texture with a complex aftertaste that lingers. *Élevage* is in neutral barrels for about eight months. From the 80 year vines on a very steep slope.

CÔTE DE BROUILLY 2019
SPECULATIVE SKU: 144761 750ml 12 bottles/case
\$35.20 Wholesale/ \$45.76 Retail per bottle



Beautiful. Complex. Pure. Living up to its reputation as the *cru* of Côte de Brouilly. A little more 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. Élevage is in neutral barrels for about eight months. From the vines on a very steep slope. Although this wine is already delicious, Laurence & Rémi Dufaitre recommend cellaring this wine for the next few

months to improve even further. The previous 2018 vintage, for example, is now absolutely stunning.

JULIÉNAS 2017
SPECULATIVE SKU: 126659 750 ml 12 bottles/case
\$ 37.63 Wholesale/ \$ 49.00 Retail per bottle



Beautiful perfume, recalling roses and peonies. Seamless texture. Julié纳斯 is the top *Cru* for Laurence & Rémi Dufaitre and is always released about 12 to 18 months later than the Brouilly or Côte de Brouilly. The *cru* of Julié纳斯 has two distinctive *terroirs*: volcanic clay and granitic top with volcanic clay underneath. The locals consider the granitic *terroir* to be finer of the two. Laurence and Remi's parcel in Julié纳斯 has the granitic *terroir*, requiring longer *élevage* to

settle down.



Rémi putting me through the paces.

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