

## JEAN-PAUL BRUN LE ROSE D' FOLIE BEAUJOLAIS ROSE 2021/\$19.99



### DESCRIPTION

Jean Paul Brun is in Charnay, a village in the Southern Beaujolais just north of Lyon, in a beautiful area known as the "Terres Dorées" or Region of Golden Stones. Brun is the owner and winemaker at this 60+ hectare family estate and has attracted the attention of the French and American press for the wonderfully fruity and delicate wines he produces. Brun wants to make "old-style" Beaujolais and his vinification differs from the prevailing practices in the region. He believes that the charm of Gamay's fruit is best expressed by the grapes' indigenous yeasts, rather than by adding industrial yeast. Virtually all Beaujolais is now made by adding a particular yeast during fermentation.

Known as 71B, this yeast is a laboratory product made in Holland from a tomato base, which imparts wines with banana and candy aromas. It produces a beverage, but with no authenticity and little charm. Brun, on the other hand, wants to make pure Gamay wine.

Brun's view is that Beaujolais drinks best at a lower degree of alcohol and that there is no need to systematically add sugar to the must (chaptalize) to reach alcohol levels of 12 to 13 degrees. His Beaujolais is made to be pleasurable - light, fruity and delicious - not an artificially inflated wine that shines at tasting competitions.

Only a minimal amount of S02 is used at bottling to keep the wine fresh and "headache-free". Fermentation naturally produces a lot of CO2, which acts as protection against oxidation during aging; leaving some in the wine at bottling time also helps to keep it fresh. Filtration is also minimal so that the wine keeps its original fruit and aromas.

Brun's wines are not 'blockbusters' in the sense of 'big.' The emphasis is not on weight, but on fruit: Beaujolais as it once was and as it should be.

Brun's Nouveaux were rated as the top Nouveau of the vintage by France's Gault Millau magazine several years in a row. Robert Parker has rated Brun as a four-star producer (the only other Beaujolais producers with four stars are in the Crus) and has written about his wines:

"Proprietor Brun is a believer in using only the vineyard's wild yeast, rather than the synthetic yeasts used by most other producers. His beautiful wines are favorites among purists."

Update 2020:

Starting with just four hectares of vines, Jean-Paul has truly created a self-made empire. After progressively expanding around his native Charnay in the southern Beaujolais, he began experimenting with a Cerdon-like sparkling wine called "FRV100", a Crémant de Bourgogne, then planted some Pinot Noir and Roussanne on his clay and limestone soils and eventually started bottling those as well.

In the mid 2000's, Jean-Paul set out to conquer Beaujolais' crus. He currently owns land and produces from most of of them, including the most recent addition of single vineyard cuvées. All told, he now produces well over 20 different wines from over 60 hectares of vines and shows no sign of slowing down.

### **JEAN-PAUL BRUN LE ROSE D' FOLIE BEAUJOLAIS ROSE 2021**

Beaujolais Rose d'Folie from Jean Paul Brun is a delightfully fresh and enjoyable rose made from 100% Gamay grapes. From Jean-Paul Brun's organically farmed, old vines on clay-limestone soils in the hills of Charnay in the southern Beaujolais. The bunches are hand-harvested and directly pressed with no maceration. The juice is fermented in stainless-steel tank with native yeasts. The wine goes through malolactic fermentation and is aged in stainless-steel tank. It is bottled with light, non-sterile filtration, and minimal sulfur.

### **Tasting Notes**

#### **Nose:**

Aromas of pomegranate, raspberry, watermelon, and blood orange.

#### **Palate:**

There is a lovely spicy note behind the juicy wild strawberry and plump red fruit flavors. Bright-pink with crisp acidity and a mineral finish.

**Pairing:**

Rose pairs beautifully with pork, charcuterie, Mediterranean fare, tomato dishes, salads, and shellfish (Think Lobsterfest!).

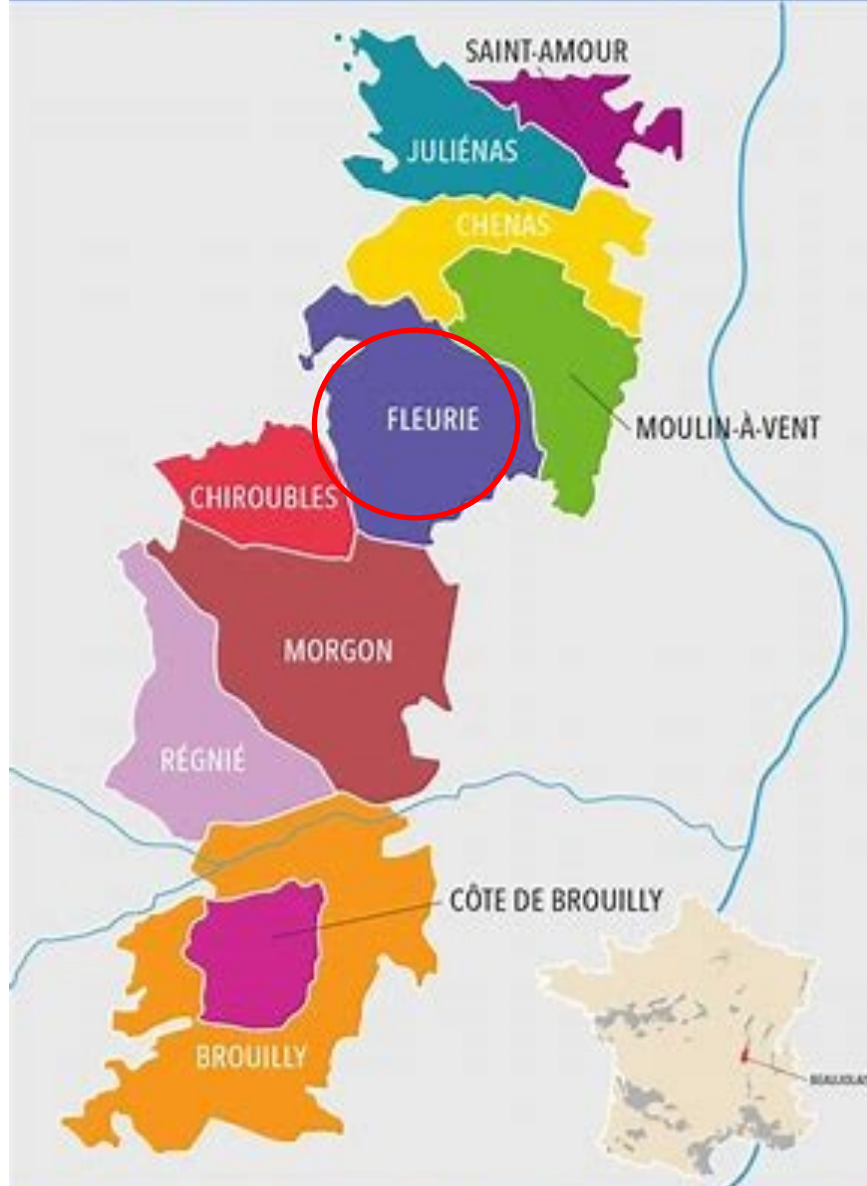
**Winery Website:** [Beaujolais à l'Ancienne from Domaine des Terres Dorées \(louisdressner.com\)](http://Beaujolais à l'Ancienne from Domaine des Terres Dorées (louisdressner.com))

## Beaujolais A.O.C., France



Beaujolais Cru is the highest category of classification in Beaujolais. It refers to production within ten villages/areas in the foothills of the Beaujolais mountains. The 10 Crus are St-Amour, Juliéna, Chéna, Moulin-à-Vent, Fleurie, Chiroubles, Morgon, Régnié, Brouilly, and Côte de Brouilly. Each one has its own personality and charm. Cru Beaujolais is fuller-bodied than Beaujolais Nouveau because it is aged for at least three years. The wines are serious, delicious, and often age-worthy. The best Cru Beaujolais is crushed and vinified much the same way as the best wines of Burgundy.

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