

DOMAINE DE LA PREBENDE BEAUJOLAIS 2022/\$20.99



DESCRIPTION

Domaine de la Prébende produces a deeply mineral Beaujolais from a predominantly clay and limestone terroir, a rarity in a region dominated by granite soils. “Une prébende” essentially means “a tax,” and the domaine sits on the location where monks used to collect taxes from the villagers. As Ghislaine Dupeuble puts it, “Monks didn't like to own low end vineyards!”

The Prébende Beaujolais cuvée, “Anna Asmaquer,” is named for Ghislaine's great grandmother, who married Jules Dupeuble in 1919. The family wanted to add her name to the label because it was Anna who managed the vineyards and winemaking—she is the true source of inspiration for what has become Domaine de la Prébende today.

The Anna Asmaquer Beaujolais is an old vines blend with profound minerality, a bright wild berry nose, and possesses typique Beaujolais finesse. The grapes are harvested manually and vinified completely without SO₂. The wines are not chaptalized, filtered, or degassed and only natural yeasts are used for the fermentation. La Prébende crafts one of the best Beaujolais AOC values available today.

The bucolic region often identified as the southern part of Burgundy, Beaujolais actually doesn't have a whole lot in common with the rest of the region in terms of climate, soil types, and grape varieties. Beaujolais achieves its own identity with variations on style of one grape, Gamay.

Gamay was actually grown throughout all of Burgundy until 1395 when the Duke of Burgundy banished it south, making room for Pinot Noir to inhabit all of the “superior” hillsides of

Burgundy proper. This was good news for Gamay as it produces a much better wine in the granitic soils of Beaujolais, compared with the limestone escarpments of the Côte d'Or.

Four styles of Beaujolais wines exist. The simplest, and one that has regrettably given the region a subpar reputation, is Beaujolais Nouveau. This is the Beaujolais wine that is made using carbonic maceration (a quick fermentation that results in sweet aromas) and is released on the third Thursday of November in the same year as harvest. It's meant to drink young and is flirty, fruity, and fun. The rest of Beaujolais is where the serious wines are found. Aside from the wines simply labelled, Beaujolais, there are the Beaujolais-Villages wines, which must come from the hilly northern part of the region, and offer reasonable values with some gems among them. Beaujolais AOC (Appellation d'Origine Contrôlée) represents the wines made anywhere in the region (but, namely south), whereas Beaujolais Villages AOC must only be produced in the approved 38 villages within the region. The superior sections are the cru vineyards coming from ten distinct communes: St-Amour, Juliéna, Chéna, Moulin-à-Vent, Fleurie, Chiroubles, Morgon, Regnié, Brouilly, and Côte de Brouilly. Any cru Beaujolais will have its commune name prominent on the label.

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This wine is 100% Gamay grapes from 6.7 hectares of vineyard with clay, limestone, and granite soil. The oldest vines were planted in 1930. The grapes are harvested manually and fermentation lasts 8-12 days. The wine is then aged in cement and stainless-steel tanks. The annual case production is only 3,500 cases.

Tasting Notes

Nose:

Aromas of cherries, pomegranate, berries mingled with earth and floral notes.

Palate:

Cheerful, with red and dark berry and dried floral undertones. Supple and generous with a mouthwatering finish.

Pairing:

Domaine de la Prebende will pair beautifully with roast turkey and all the trimmings. Even though Beaujolais may differ depending on appellation, its characteristics of fruit, acid, and low tannin make it an extremely versatile wine for any occasion.

Winery Website:

[Domaine de la Prébende | Our Wines | Kermit Lynch Wine Merchant](#)

Fun Fact

*"ha"=hectares; one hectare equals roughly two and a half acres

Beaujolais A.O.C., France

