



KERMIT LYNCH WINE MERCHANT

DOMAINE DUPEUBLE

Country: **France**
Region: **Beaujolais**
Appellation(s): **Beaujolais**
Producer: **The Dupeuble Family**
Founded: **1512**
Annual Production: **25,000 cases**
Farming: **Lutte Raisonnée**
Website: **www.beaujolaisdupeuble.com**



In the hamlet of Le Breuil, deep in the southern Beaujolais and perched above a narrow creek, the Domaine Dupeuble has been running almost continuously since 1512. The name of the domaine has changed just three times in its history, most recently when the last heir, Anna Asmaquer, married Jules Dupeuble in 1919. Anna's son Paul, and her grand children Ghislaine and Stéphane Dupeuble, manage the domaine. Kermit first met Ghislaine and Stéphane's father, Damien, for lunch in Paris in the late 1980s, and thus began the annual tradition of blending the KLWM Beaujolais Nouveau.

Tradition runs deep in the family, but each generation has also managed to add something new, including increasing the property. Today it is comprised of one hundred hectares, about forty percent of which is consecrated to vineyards. Strong advocates of the *lutte raisonnée* approach to vineyard work, they tend their vines without the use of any chemicals or synthetic fertilizers. The vineyards, planted primarily to Gamay, face Southeast, South, and Southwest, and about two thirds of the property is on granite-based soil. 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. The wines of Dupeuble represent some of the best values in the Beaujolais today and are widely regarded for their very high quality and eminently reasonable price.



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DOMAINE DUPEUBLE (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Beaujolais <i>Blanc</i>	Chardonnay	N/A	Clay, Limestone	2 ha
Beaujolais Nouveau	Gamay	50-100 years	Granite, Clay, Limestone	42 ha
Beaujolais <i>Rouge</i>	Gamay	50-100 years	Granite, Clay, Limestone	

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

VITICULTURE / VINIFICATION

- Vines are fertilized with natural compost
- Yields are severely limited by both pruning and green harvest, even for the grapes that go into the Nouveau
- Grapes are harvested manually and vinified without SO₂
- Wines are fermented naturally and aged in cement and stainless steel
- All reds are fermented using carbonic maceration
- Beaujolais *Blanc* grapes are pressed, and held in tank for a brief cold-soak. Wine is then raked and left to ferment at its own pace
- Beaujolais Nouveau fermentation lasts 5 days
- Beaujolais *Rouge* fermentation lasts 8 – 12 days
- All wines are bottled unfiltered

MISCELLANEA

*The Dupeuble Beaujolais towers majestically over every other red on the market today yet retains the quaffable ‘légèreté’ we demand from this monumental appellation. At the same time, how can one ignore its eyeball-riveting color, its super concentrated body engorged with blackberries, blueberries, raspberries, olallieberries, boysenberries, cinnamon, cherry pit, violets, petunias, red currants, black currants and graham crackers? There is **there**, one might say, there. Multi-layered layers of sublime simplicity, a blood-boiling aftertaste, this is a palate hummer.*

Kermit Lynch