



KERMIT LYNCH WINE MERCHANT

QUENTIN HAREL

Country: France

Region: Beaujolais, Morgon

Appellation(s): Morgon, Beaujolais

Producer: Quentin Harel

Founded: 2012

Annual Production: 4,000 cases

Farming: Organic

Website: N/A



Exciting things are happening in the Beaujolais: following the outbreak of *terroir*-driven natural winemaking inspired by Jules Chauvet and spearheaded by the likes of Marcel Lapierre and Jean Foillard in the 1980s, a new generation is now following in the footsteps of these early pioneers to make the region one of France's most dynamic. Quentin Harel perfectly epitomizes this explosion of young talent, having recently taken over the family domaine in the town of Saint-Étienne-des-Ouillières, just south of the Côte de Brouilly.

Raised in a vigneron household, Quentin sought further experience away from home early on, taking jobs with growers elsewhere in the Beaujolais as well as in Burgundy. He received the bulk of his formative training in the Diois (home to the sparkling Clairette de Die), in addition to studying soil microbiology and brewing his own beer. The 2012 harvest marked his first solo vinification at the helm of Domaine de Buis-Rond, an estate owned by Quentin's family since 1768.

The majority of Quentin's holdings lie around Buis-Rond, and are classified as Beaujolais AOC. Situated just outside the primarily granitic zone that makes up the ten *crus*, the soils here consist mainly of clay, sand, and flint—an unusual *terroir* for the region that yields bright, fresh, aromatic wines full of early-drinking charm. Eager for a new challenge, Quentin purchased one hectare of Morgon in 2011. This parcel of 80 year-old vines lies in the *lieu-dit* Charmes, a higher-altitude site prone to giving lively, elegant, and mineral wines—an ideal fit for his style.

Like his parents did, Quentin farms all his vineyards organically. The parcels around the domaine were certified in 1998, while the "Charmes" plot has been worked this way since 1980. In the cellar, he favors a light style with low intervention: vinification is traditional, via whole-cluster fermentation using indigenous yeasts before *élevage* in neutral vessels (tank for the Beaujolais, and used 400-liter barrels for the Morgon). He bottles unfiltered with low sulfur additions, giving quintessential Beaujolais quaffers with low alcohol, delicious high-toned Gamay fruit, and lovely floral aromatics. One of the region's rising stars, Quentin has already proven himself in his short career and we look forward to great things to come from this talented young *vigneron*.



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QUENTIN HAREL (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Beaujolais “Charron”	Gamay	50 years avg	Clay, Sand, Flint	4 ha
Morgon “Les Charmes”	Gamay	.8 ha – 80 years .3 ha – 3 years	Schist, Granite, Manganese	1.1 ha

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

VITICULTURE / VINIFICATION

Beaujolais “Charron”

- Whole cluster fermentation lasts 7 days with 5 pumpovers during that time
- Fermentation with indigenous yeasts
- No added sulfur during fermentation
- Aged 12 months in 70 hL cement tank and 20 hl enamel tank
- 2g/hL sulfur added at bottling
- Neither fined nor filtered
- Vines certified organic in 1998

Morgon “Les Charmes”

- Whole cluster fermentation lasts 9 days with 5 pumpovers during that time
- Fermentation with indigenous yeasts
- No added sulfur during fermentation
- Aged 6 months in 400L *demi-muid*
- 1g/hL sulfur added at bottling
- Neither fined nor filtered
- Vines certified organic in 1980