



# *Beaujolais Master Class*



Joel Butler MW



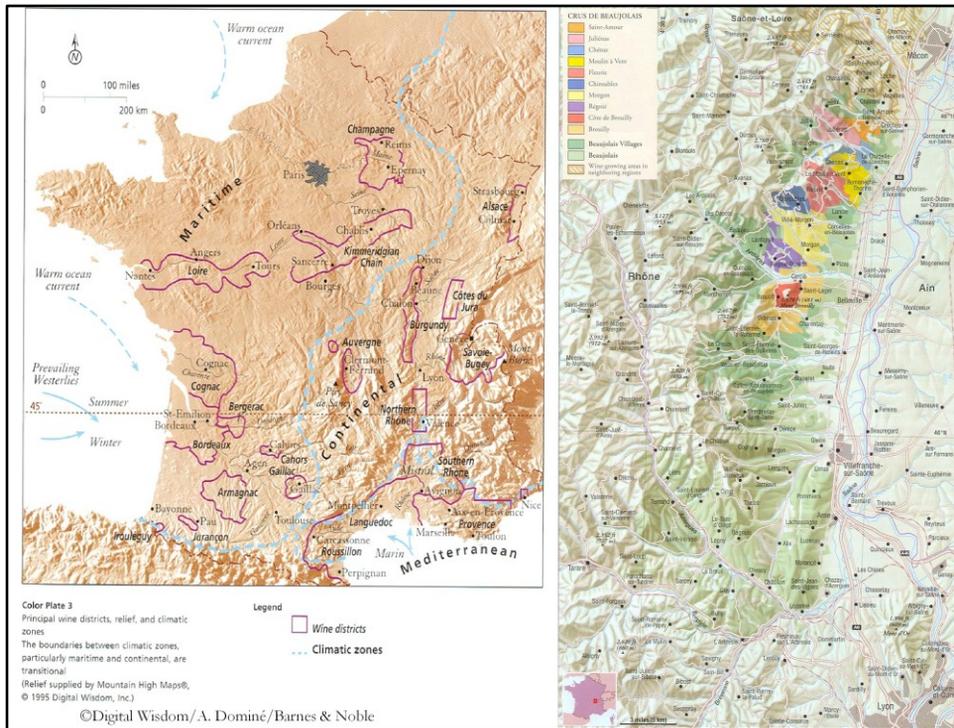
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Bon jour!  
Some background info on me, etc.



# Location





Here 's some comp maps showing overall geological formations of France, and a map of the Beaujolais Cru

## Blocks of rock

The Beaujolais vine growing region is on the outer edge of a fault line on the eastern border of the Massif Central. Though the rock is mainly crystalline, particularly in northern and central parts of the vineyard, the southern and eastern parts rest on sedimentary terrain. The lay-out of the terrain changes successively with the altitude from West to East, from the mountains to the plain.



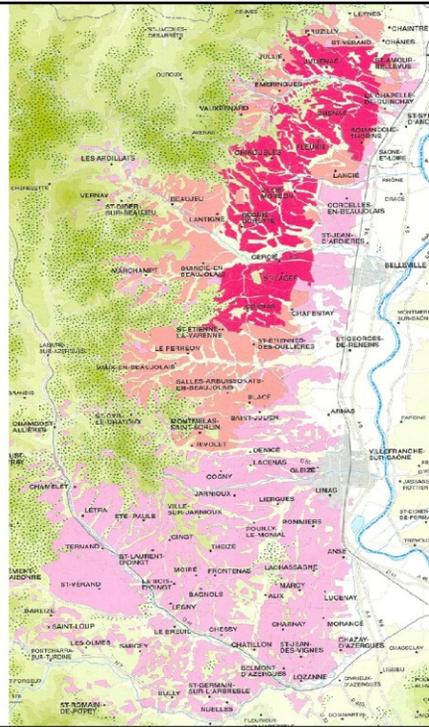
- The Haut-Beaujolais mountains on the east are made up of crystalline and metamorphic rock.
- The hills and slopes of Northern and central Beaujolais that are on the same blocks of rock, make up crystalline Beaujolais, the region where the vines for the **Beaujolais Crus and AOC Beaujolais Villages** grow.
- In the South, for a greater part, the crystalline and metamorphic rock is covered with layers of sedimentary deposit: this is limestone clay or siliceous Beaujolais, **the home to AOC Beaujolais**.

Crystalline terrain		Sedimentary terrain	
	Metamorphic rock		Alluvium and colluvium
	Granitic rock		Limestone-clay



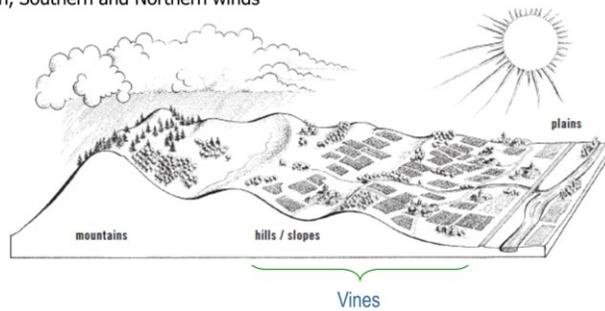
- |   |  |
|---|--|
| <p><b>PLAINES ALLUVIALES ET FONDS DE VALLÉES</b></p> <ul style="list-style-type: none"> <li>■ Alluvions sablo-argileuses à argilo-sableuses</li> <li>■ Argile limono-sableuse, hydromorphe</li> <li>■ Argiles à argiles limoneuses</li> <li>■ Argiles à sables argileux, hydromorphes, localement calcaires</li> <li>■ Argiles sableuses, hydromorphes à très hydromorphes</li> <li>■ Limons à limons sableux, hydromorphes</li> <li>■ Limons argilo-sableux</li> <li>■ Sables, sables limoneux ou limons sableux</li> </ul> <p><b>COLLINES ET MOYENNES MONTAGNES</b></p> <ul style="list-style-type: none"> <li>■ Sables grossiers ou sables limoneux à argileux issus de granites</li> <li>■ Sables limoneux à sables grossiers, issus de matériaux volcaniques</li> <li>■ Sables limoneux et sables argileux issus de gneiss et micaschistes</li> <li>■ Sables limoneux issus de tufs</li> </ul> | <p><b>PIÉMONTIS ET CÔNES DE DÉJECTION</b></p> <ul style="list-style-type: none"> <li>■ Callouts décarbonatés de moraines</li> <li>■ Colluvions sablo-limoneuses à sablo-argileuses</li> <li>■ Limons argileux calcaires</li> <li>■ Limons argileux décarbonatés issus de loess</li> <li>■ Limons argilo-sableux issus de calcaires durs ou de conglomérats calcaires</li> <li>■ Limons argilo-sableux issus de conglomérats, décarbonatés</li> <li>■ Limons argilo-sableux issus de marnes</li> <li>■ Sables limoneux à limons sableux, parfois caillouteux</li> <li>■ Sables limoneux à limons sableux, hydromorphes</li> </ul> |
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0 Échelle 1 / 250 000 10 km



Maps: ©Editions Benoit, Paris/ A. Dominé/Barnes & Noble

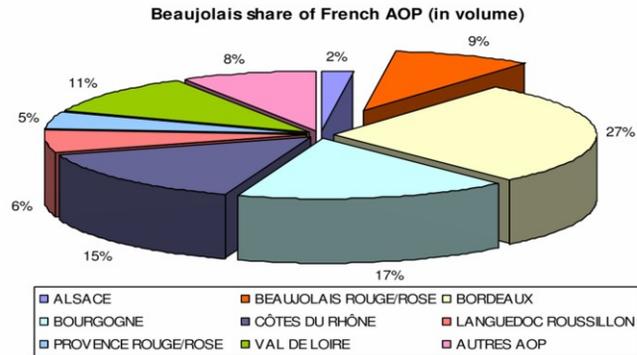
- Peaks from between 600-1,000m above sea level give a mountainous relief with Mont Saint Rigaud (1009m) being the highest point.
- Vine covered slopes at 200-400m above sea level.
- Rainfall is limited to the East (740 mm/year), and quite high to the West (1,000 mm).
- Semi-continental climate with cold winters and warm summers
- Western, Southern and Northern winds





## Beaujolais sales in the US

- Beaujolais = 55,244HL in 2012 => 7.4 million bottles
- 9% share of French AOP in the US



France accounts for almost 2/3 of sales

In the US, it represents 9% of all French wine sales: of which half is Beau. Village, ca. 30% Nouveau, 11% Beau or Beau Sup. And 9% Crus



## Trade structure

### Beaujolais is a leading winemaking region:

- **3,000** winemaking estates
- Average estate size: **7.5ha**
- Average total annual yield: **1,000,000hl**
  
- **15 wine co-operatives** representing 50% of vine growers and 30% of the total yield (39% Beaujolais, 24% Beaujolais Villages, 16% Crus)
  
- A significant commercial tissue, with **181 brokers** concentrated in Villefranche, Mâcon and Beaune.
  
- **The Beaujolais region only produces AOP wines.**



*Beaujolais church steeple*

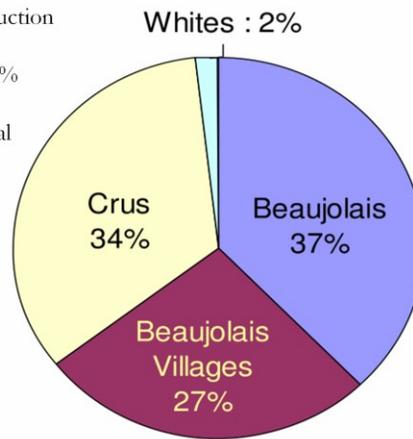


Beaujolais AOP represents nearly 40% of total production

Beaujolais Villages, from 38 communes makes up 27%

The 10 Crus produce 34%! An inversion of the usual Perspective of hierarchy vs quantity!

Chardonnay is the permitted white wine grape for Beaujolais & Beaujolais Blanc Villages



## The Beaujolais Vineyards

- **Grape Varieties:**

Gamay noir à Jus Blanc for the reds & rosés,  
Chardonnay for the whites

- **Density:**

6,000 to 10,000 vines per hectare

- **Pruning:**

1) Short or in **Gobelet**, mandatory for the  
Crus and Beaujolais Villages vines

2) Long or in **Guyot** for Beaujolais vines

- **Annual Yields:**

52 hl/ha for Beaujolais

52 hl/ha for Beaujolais Villages

52 hl/ha for the Crus

27hl/ha for Beaujolais Nouveau

25hl/ha for Beaujolais Villages Nouveau



*Gobelet*



*Guyot*



## *Gamay Noir au jus blanc*



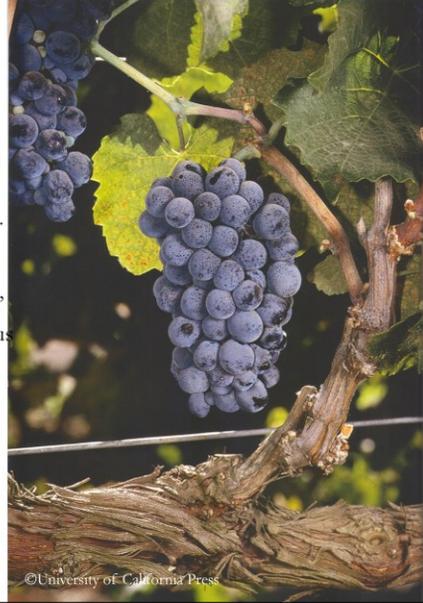
Gamay is a natural, and old cross of Pinot Noir & Gouais Blanc, both of which existed in Burgundy since the Middle Ages

Name first cited in 1395 in the official ban of Gamay promulgated by Duc Phillip le Hardi in Beaune, Calling it “un très-mauvaiz et très-desloyeaux plant... très-grant habondance de vins...”

The Duke’s primary complaint was that this ‘Gaamez’ was harmful to people, many being infested ‘by serious diseases, since it was full ‘of significant and horrible bitterness’.”

Just over 50% of Gamay Noir’s 35,000 ht worldwide are planted in Beaujolais; 18,000 ht

\*\*Robinson et al: *Wine Grapes*, 384 (2012)





## More about Gamay Noir



Gamay Noir has white juice

Small Berries

Is quite fertile

Requires high density planting: AOP laws stipulate 6000-10000 vines/hectare

Has far more color in the purple spectrum, overall good acidity (like Pinot Noir), and generally finer, less firm tannins than its Parent.



©Joel Butler MW



## Superb Châteaux



Château de Montmelas



Château de Corcelles



Château de Jarnioux



Château de Pizay

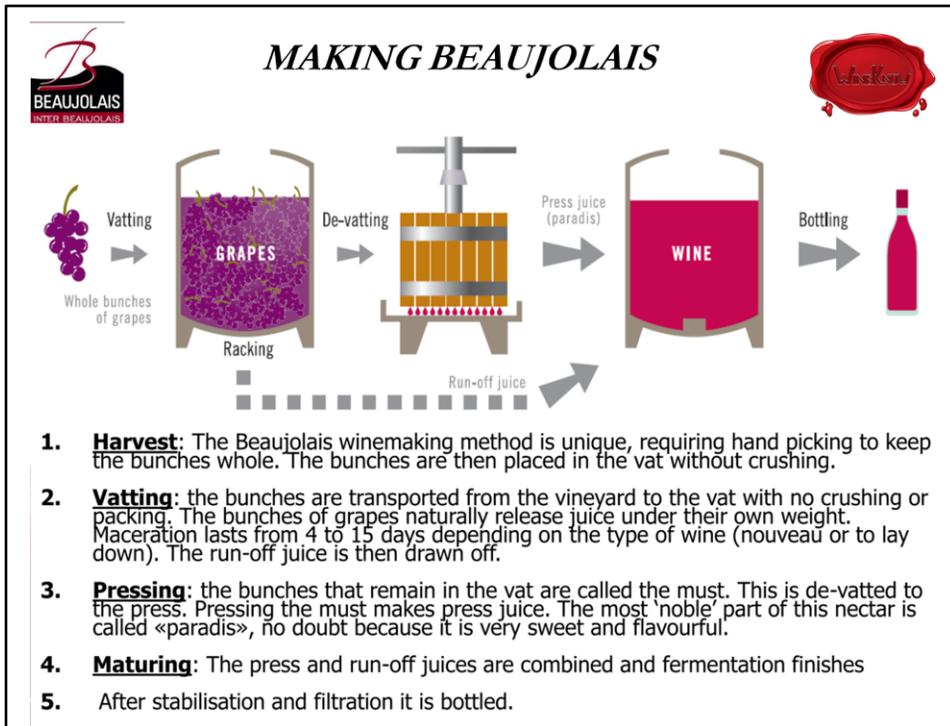


Château du Chatelard

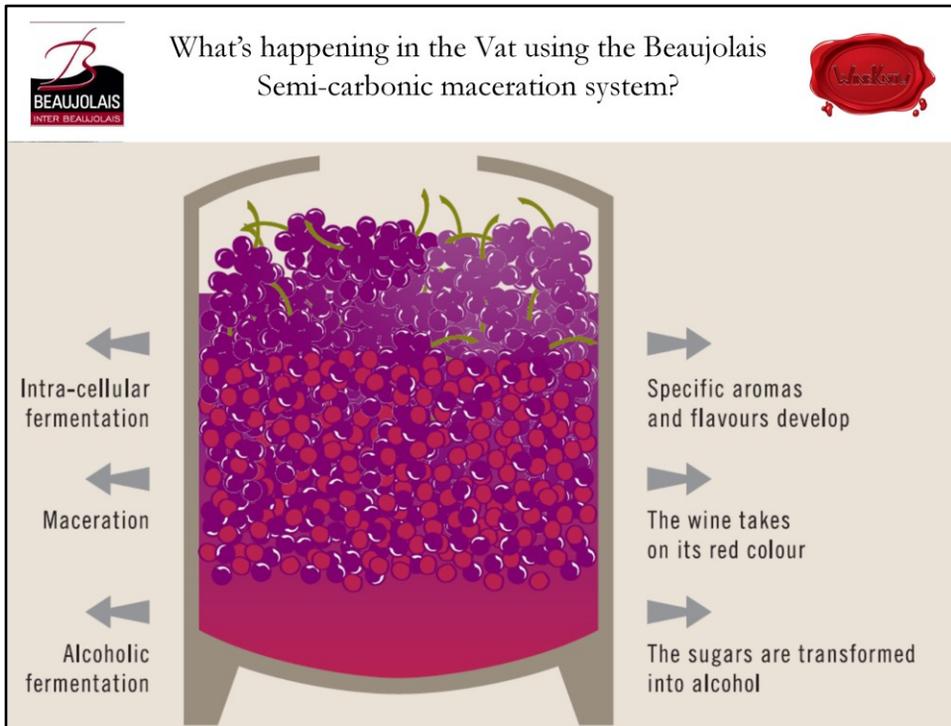


Château de la Chaize

[www.beaujolais.com](http://www.beaujolais.com)



The vatting can last even longer up to a month or so, if one is attempting a 'cru' style serious wine for aging.



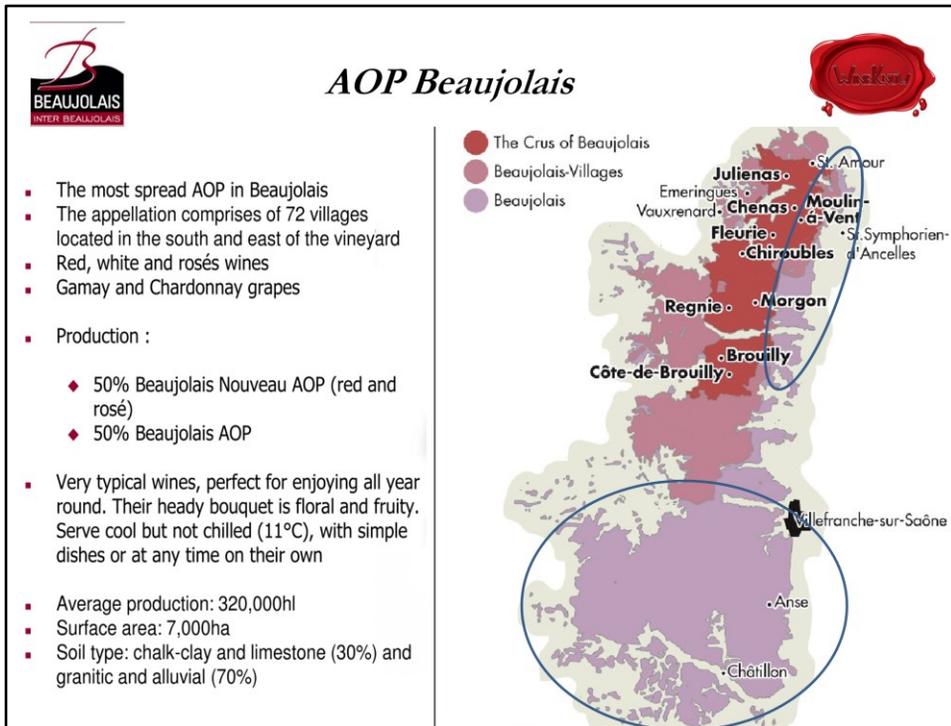
Fermentation usually starts within a day for the whole berries, while the slightly crushed fruit/juice at bottom will begin fermenting fairly quickly, before oxygen in tank is depleted.



## THE WINES

- 2012 Christophe Pacalet Beaujolais Blanc*
- 2011 Louis Jadot Beaujolais Villages*
- 2012 Château Thivin Brouilly*
- 2012 J.P. Brun Terres Dorées Côte de Brouilly*
- 2012 Julien Sunier Régnié*
- 2012 Georges Descombes Morgon*
- 2012 Domaine de la Chapelle Chironbles*
- 2013 Clos de la Roilette Fleurie*
- 2011 Domaine Labryère Moulin-à-Vent*
- 2011 Michel Tête Cuvée Prestige Julienas*
- 2012 Christophe Pacalet Chénas*
- 2009 Château de Bois de la Salle Saint Amour*





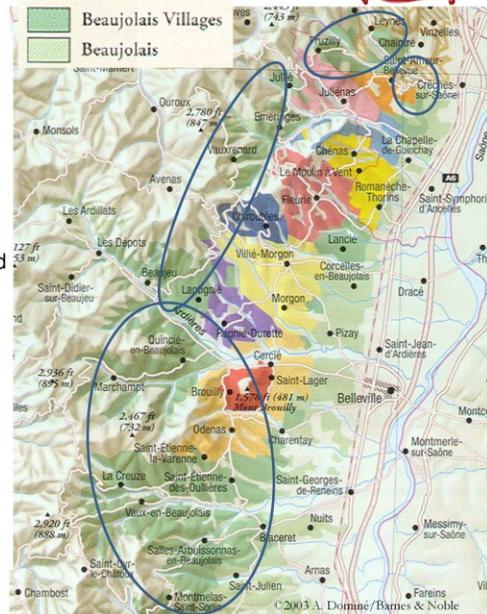
Topographically, if one just considered the more limestone, sandy soils, one would think that the southern Beaujolais is pretty flat, but in fact much of it is still quite hilly and beautiful-perhaps more so than some of the Cru areas to the north.



## AOP Beaujolais Villages



- 38 communes may use the Beaujolais Villages appellation.
- It covers a 1/4 of the vineyard and can be found as red, white or rosé
- Gamay and Chardonnay grapes
- 25% is sold as Beaujolais Villages Nouveau red and rosé
- These cherry-coloured wines have fruity aromas of black currant and strawberry, are smooth, well-balanced and very versatile.
- Average production: 225,000hl
- Surface area: 5,000ha
- Soil type: crystalline







## How do we classify the Crus?

- **Soft and fruity**
  - Régnié
  - Brouilly
  - Chiroubles
- **Robust and full bodied**
  - Côte de Brouilly
  - Fleurie
  - Saint-Amour
  - Julié纳斯
- **Intense, structured with ageing potential**
  - Chénas
  - Morgon
  - Moulin-à-Vent



Of course you may think that...I couldn't possibly comment! (with apologies to the original House of Cards Sir Francis)



## *Recent Vintages in Beaujolais*



**2009** is an exceptional and historical vintage comparable to the 1949 vintage  
Perfect weather conditions => outstanding wines Great structure, suppleness  
Intense and deep coloured wines  
Intense fruit aromas

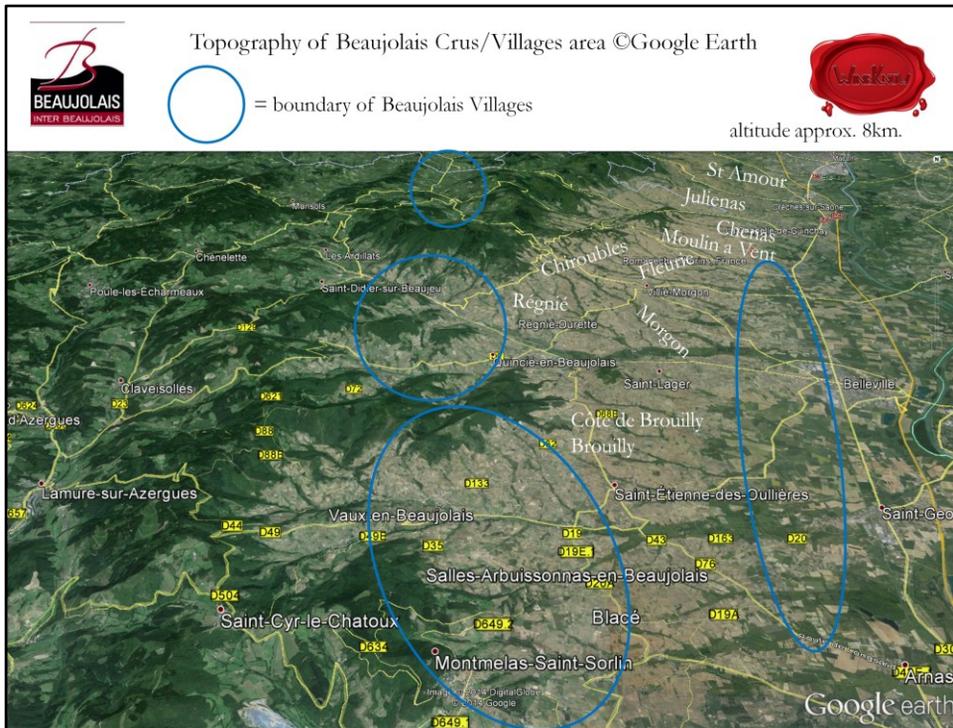
**2010:** fruity, supple and balanced wines ;an enticing vintage  
gorgeous rounded supple structure, solid  
2010 bears the marked stamp of the Gamay grape  
Very elegant and refined vintage with well integrated and soft tannins  
2010 is complex and resembles 2005, another great vintage

**2011:** almost ideal weather conditions, including great sunshine from spring and, above all, low rainfall during the summer  
Grapes reached ripeness levels equivalent to that of 2009

Acidity a bit lower than 2009 and 2010, yielding supple but concentrated wines w/good color  
Rich, powerful, well balanced  
2011 is of excellent quality, in the same vein as 2009 and 2010 with excellent ageing potential.

**2012:** Beaujolais had to deal with tricky weather (frost, hail, coulure, mildew etc. like most of France  
Small vintage (circa 500,000hl vs 800,000hl for a regular vintage)  
2012 produced elegant wines with bright color  
It gives lip-smacking wines--supple, round and fruity mouthfeel  
The tannins blend in perfectly

The 2013 vintage in Beaujolais was late - cool and rainy spring, which delayed flowering-- a summer of high temperatures and sunshine brought hope of reprieve. the Gamay grapes received the highest amount of sunlight for over 20 years. This meant that when harvest finally began on 24th September they were ripe and in great condition. (93 million bottles) do not make 2013 abundant but show a substantial improvement on the historically low yields of 2012. The past year saw bulk prices for Beaujolais rise by up by 40% as producers' stocks fell to their lowest levels in a decade.(Tim AtkinMW)



It's great to now have a tool like Google earth to get a real sense of what a landscape looks like.



Christophe Pacalet was a chef for several years— Uncle was late Marcel Lapierre, who also suggested he make a white Beaujolais. Pacalet started production in '99. He doesn't own vineyards but works with growers.

Planted on from vineyards between [Arnas](#) and Saint Georges de Reneins east of his domaine in Cercié. All chardonnay. The parcels have some limestone in them, but more sedimentary sandy-silty soils as they are lower down closer to the Saone River on the alluvial plain, ideal for the chardonnay

Pacalete had been thinking for quite some time that he'd like to make white Beaujolais too. His uncle Marcel Lapierre who wasn't making whites though, told him that he should try to make one, adding that there was not much white Beaujolais vinified without SO2 and on their wild yeasts to choose from. There was Jean Paul Brun who makes whites like that but otherwise it's not very common in the Appellation.



Jadot has 250ha in contracts and it's representing actually 60% of the total volume of our Beaujolais-Villages.

We are producing around 250 000cases of Beaujolais-Villages every year and of course it means that we are blending maybe 4 or 5 different cuvees that we are bottling all year long.

Wine is primarily from young vines from long term growers blended with Regnié Cru wine, so very quaffable style yet with good acidity structure.



## 2012 *Château Thivin Brouilly*



Claude Geoffroy of Ch Thivin in Brouilly vineyard on blue granite



Brouilly makes up the largest of the Beaujolais Cru appellation areas  
The most southerly of the Crus, Brouilly gives deep coloured, elegant and medium-bodied

Average production: 67,000hl ÷ Surface area: 1,300ha

÷ Soil type: granite and alluvial sands d wines redolent of red fruit, plum and peach with a mineral touch

Ch Thivin has been around since the late 14<sup>th</sup> C. and purchased by Claude Geoffroy's ancestor Zaccharie in 1877 at auction. Winery is built into hillside facilitating gravity flow of operations. Traditional wine making for the Brouilly from 7ht of vines, en gobelet. 8-12 day ferment aging in steel, not in foudre, unlike Cote de Brouilly



Côte de Brouilly vineyards flourish on the steep, well-exposed slopes of Mont Brouilly, on a subsoil made up of granite and schist- some slopes approach 50% gradient. (Ch Thivin)

• The wines are crimson-coloured with fresh grape and iris aromas. They are powerful, floral, spicy with some degree of minerality

• A little cellaring will give them time to come to the full, becoming elegant and distinctive

• Average production: 16,000hl • Surface area: 320ha

• Soil type: Andesite granite (blue stone)

JP Brun has about 40 acres throughout the area, and started winegrowing in 1979. terres Dorées takes name from the golden colored limestone rock of the southern Beaujolais near Charnay where Brun is, and from which many buildings are constructed over many centuries. Iconoclast, Brun uses a more burgundian approach than semi-cab-mac of Beaujolais. He typically doesn't chaptalize, preferring classic lower alcohol levels 12-13%. His CdeBrouilly comes off 4 ht parcelat 300m, 50 year old vines. 30 day maceration— farming is organic, principally, depending on plot.

He uses table de triage where we hand pick the clusters before de-stemming. We then place the juice in vats, ferment with ambient yeast (the usual commercial yeast employed by most tends to yield banana/candy aromas), do pigeages and macerate for 4 to 6 weeks depending on the cru. We then age the wine in cement vats or **oak depending on the vintage** and appellation. The traditional method, for him didn't work, as the wines remained too tannic. He approaches wine-growing sensibly; "I think a lot of people are getting too caught up about making wine without sulfur. These wines have gotten a lot of press recently and I don't want people to think that I'm against making wine without sulfur, because I'm not, but we all know that sulfur is produced naturally by the fermenting yeasts to auto-protect the wine and that wine without sulfur becomes vinegar." Brun uses as little as possible for stability.



Church of Régnié-Durette surrounded by vineyards.  
© Wikimedia/Rigolithe

The “youngest” of the Beaujolais Crus (AOC decree in 1988), the vines that surround the double-spired church of Régnié-Durette give supple, tender, easy to drink, well-built wines in a cherry-red robe with purple tints with redcurrant, blackberry and raspberry aromas

• Average production: 19,000hl • Surface area: 370ha

• Soil type: sandy granite

Sunier grew up in Dijon. After high school Julien took a job in the cellar with Roumier to explore “the wine thing”, caught the bug, and embarked on a career that took him around the world for the next few years. Picking up experience with wineries in New Zealand, California, and in Beaune, Julien was then hired by **Mommessin** to oversee all of their production in Beaujolais, where he got to work with grapes from all 10 of the top Crus in the region.

In 2008 he left to start his own domaine, with the purchase of just over 7 acres of densely-planted steep parcels in the prestigious Crus of **Fleurie**, **Morgon** and **Régnié**. Julien farms organically, and all of the vineyard work is done by hand (as the sites are too steep to work with tractors.) He shuns the “natural wine” tag, but works without chemicals and with only trace amounts of sulfur – in fact only a minute addition of SO<sub>2</sub> is made just prior to bottling. The Régnié comes from near Morgon on the Cote de Py slope, 1.1ha, 60 yr old vines on sand, pink-granite over clay. Julien does whole cluster, indigenous yeast fermentations in concrete vats at low temperatures, generally not higher than 22° or

23° C to preserve fresh fruit flavors and a delicate tannic structure. After the alcoholic fermentations are complete, the fruit is slowly pressed, over a 24 hour period, using an ancient vertical press Julien acquired in the Côte D’Or. The wines are aged for up to 11 months 20% aged in concrete, the rest in old barrels.



Morgon's unique terroir (why?) gives fleshy and seductively full wines, deep garnet in colour, with aromas of ripe stone fruits such as cherry, peach, apricot and plum  
 ð Average production: 56,000hl ð Surface area: 1 100ha  
 ð Soil type: loose, crumbling, granitic schist

Georges Descombes, 1<sup>st</sup> vintage 1988- saw what neighbor Marcel Lapierre was doing using non-interventionist approach, and adopted it.  
 Has about 16 ht. in several villages, including 7.5ht in Morgon. old vines, never using synthetic herbicides or pesticides, harvesting late, rigorously sorting to remove all but the healthiest grapes, adding minimal doses of sulfur dioxide or none at all, and disdaining chapitalization  
 In the winery, he uses very little (or no) sulphur and eschews filtration. Where his style differs from his peers is that he leaves the must to undergo cold carbonic maceration for a whole 30 days in 60 hl cement tanks. He then ages his wines for around a year



Perched high on the hills at 400m above sea level in its own granitic cirque, the vines of Chiroubles give tender, elegant wines with a vibrant red robe and a nose redolent of flowers: peony, lily of the valley and violets

- Refined, aromatic and fruity in style, they are highly characteristic of the Beaujolais region
- Average production: 18,000hl • Surface area: 360ha
- Soil type: granite and porphyry

Chantal and Eric Coudert-Appert, the proprietors; the seventh generation The domaine comprises 8.4 hectares of vineyards, all of which are hand-harvested. follows the precepts of “lutte raisonnée” the wines are vinified in a traditional manner using a “semi-carbonic” maceration. The cuvaison extends for 10 to 15 days depending on the specific cuvée. A grill placed on top of the cuve and then partially submerged is often utilized during the fermentation period to keep the solid matter in continuous contact with the fermenting juice; this process of extraction is supplemented by a twice-a-day “remontage” or pumping of the juice over the solids during the cuvaison.



The most “feminine” of the Beaujolais Crus, seductively velvety and elegant!

• Flattering carmine robe with floral and fruity aromas of iris, violet, rose, peach, black currant and red fruits

• Overall, delicate and harmonious

• Average production: 44,000hl • Surface area: 862ha

• Soil type: granitic arenite, clay & manganese

Pacalet operates ‘in bio’ with the least amount of phytosanitary products. Pacalet doesn’t own his vineyards but buys from selected growers– started in 1999, his uncle was the late Marcel Lapierre

Harvested grapes are carefully sorted and then transported in boxes of 20 kgs to the winery. They are stored overnight in a cold room until the next morning steeping. tanks and filled, are saturated with carbon dioxide (CO<sub>2</sub>) and closed. Dry fermentation starts in the juice from the bottom of the tank after a few days without adding yeast or sulfur dioxide (SO<sub>2</sub>) - indigenous yeasts naturally present on the grapes, are very different from a piece of vine to another and give each raw faithful to its terroir typicality.

Fermentation lasts approximately fifteen days. If there is a slower fermentation start of these terroirs, he tends to do like the old tradition, for example when his Moulin à Vent grapes are a bit cold because of the weather like as in 2010, he stomped the grapes and chaptalized very lightly (on homeopathic doses, not to raise the alcohol level but to stimulate the fermentation process) so that the oxygen input brought by the stomping helps raise the temperature naturally, starting off the fermentation. Waiting too much for the start of the fermentation under cold temperature often results in noses of Ethyl Acetate and solvents, glue which are undesirable in wines.



Moulin a Vent is the most regal of Crus takes its name from the windmill that rises above the vineyards

ð This is a deep ruby-coloured, well-structured wine with iris, rose, spice and ripe fruit

Aromas Generally, It ages well and is worthy of its place amongst the great wines of France

ð Average production: 33,800hl ð Surface area: 650ha

ð Soil type: manganese-rich granite, sometimes with quartz

Jacky Janodet is a small producer of first class Grand Cru Beaujolais. In this venerable region, Janodet's 17.2 acres of vineyards with their high percentage of old vines (50 yrs) are considered to be among the very best. Soils is primarily the decomposed granitic sand, highly red. They yield wines which are incredibly rich and powerful for Beaujolais, often improving with a few years in bottle. Domaine des Fines Graves is the fiefdom of Jacky Janodet, his lovely wife and their son. The Janodets produce several excellent wines from numerous plots. However, it is the Moulin-à-Vent, the king of Beaujolais, that reigns at this estate. Classic Beaujolais vinification with carbonic maceration of the Gamay grape in especially lined cement vats, lasting for up to 10 days longer than most. A special "girth" is fixed in the middle of the vats to keep the marc from rising to the surface and the juice in contact with the skins. Ageing in vat and Burgundian casks for at least 6 months, and often up to 12 months, before bottling at the Domaine Deep, brooding and quite Burgundian in nature, the Domaine des Fines Graves Moulin-à-Vent is one of the most masculine and ageworthy of all Beaujolais wines. When asked how he most enjoyed his prize wine,



Julienas is powerful and harmonious

• Deep, ruby-red in colour with a generous bouquet of peach, red fruits and floral

• Average production: 30,000hl • Surface area: 580ha

• Soil type: schist and granite with seams of sand & clay

Françis Tête, a barrel manufacturer and cellar manager founded the domain. He passed it to his son, Raymond, who pioneered direct selling to consumers, directly at the domain. Since 1980, Michel et Françoise have developed it and established in 1988 the "Domaine du Clos du Fief"

This family domain covers three Beaujolais Crus for a total of 13 hectares planted

Tete de Cuvée Julienas comes from 1 ha in "Les Coteaux du Mont Bessay"- 10k vines/ha. 45 yr old average, 52 hl/ha. All de-stemmed , whole berries, crushed, 10 day cuvaision in wood vat. 18 mo. in older casks.



The 'rarest' of the Beaujolais Crus, was Louis XIII's favourite wine  
 ⚪ This garnet tinted, ruby-robed wine is well structured with floral and sometimes woody aromas. Smooth and supple on the palate, Chénas ages well  
 ⚪ Average production: 12,000hl  
 ⚪ Surface area: 250ha (100 growers) ⚪ Soil type: granitic sand

Chénas is the smallest of the Crus: Cave Saint Cyr is a small, family owned winery located in the Beaujolais region of France. Owner Thierry Saint Cyr has been a vigneron and winemaker in Beaujolais for over 30 years and represents the 4th generation of his family to work in wine. his 54 acre, organically farmed estate is composed of plots in Gamay (34 acres), Chénas (2 acres), Morgon (2 acres), Regnie (2 acres), and other village plots within the appellation. The Chénas comes from La Chapelle de Guinchay area. South exposure. Granite-sandysoils. Bio viti. 25 h/ht. 55 yr old avg age.

Thierry follows a minimalist winemaking regiment of long macerations, no fining or filtering. 28 day maceration including ferment. MLF in tank. Debouillage occurs naturally – each wine remains in temperature controlled stainless steel tanks for one year to allow all particles to settle to the bottom of the tank. Aging is 18 mo. in inox and 1/3 in used barrels.



This delightfully named Cru is also the most northerly with nearly all of its vines in the Saône-et-Loire department. Named after a Roman legionaire, Amor, who was a refugee, then practiced christianity And because of his piety, was beatified and gave his name to the village.

• Lively yet refined and well-balanced wine, St Amour wines are ruby-coloured with a kirsch, spice and wild flower bouquet. The body is tender and Harmonious

• Average production: 17,000hl • Surface area: 322ha

• Soil type: siliceous clay

Chateau de Montets is actually an estate dating to 1850 in the comune of Fuissé. But current owners Claire & Fabio Gazeau-Montrasi also have a .5 ht in St Amour on the Cote de Besset area. They have farmed organically since 2005 (EcoCert).

All new planting and dead plants replacements are made with *massale* selection, in order to keep the diversity and complexity of our vegetal stocks. Apart from two thirds of a hectare planted with clones at the beginning of the 1980's and in 1996, all our vineyards are therefore issued from massale selection. Density depends on the age of the vineyards, but is never less than 8,700 plants per hectare. The oldest vines were planted on a 1 x 1 meter square network, which corresponds to a density of 10,000 plants per hectare. About 100-200 cases of wine/year.

Côte de Besset is one of the twelve *climats* of Saint-Amour, Cru of Beaujolais. Our two plots, reaching a total surface of half a hectare, are high up on a hill and exposed plain East. They consist of a primary volcanic-sedimentary sub-soil, quite rich with silica, and have a sandy-silty soil with a strong slope and high percentage of stones. The Côte de Besset corresponds to the East side of the hill rising between the villages



Winemaking tradition for more than 2,000 years

- 12 AOP wines, red, white and rosé

- 2 grape varieties: Gamay and Chardonnay

- One of the best awareness worldwide together with Bordeaux and Champagne

- A strong presence within key export markets

- Increasingly acclaimed worldwide by opinion leader

- 3 glorious vintages in a row: 2009, 2010 & 2011 and a small but

beautiful 2012 vintage followed by a The 2013 vintage in Beaujolais was late - cool and rainy spring, which delayed flowering-- a summer of high temperatures and sunshine brought hope of reprieve. the Gamay grapes received the highest amount of sunlight for over 20 years. This meant that when harvest finally began on 24th September they were ripe and in great condition. (93 million bottles) do not make 2013 abundant but show a substantial improvement on the historically low yields of 2012. The past year saw bulk prices for Beaujolais rise by up by 40% as producers' stocks fell to their lowest levels in a decade.(Tim AtkinMW)