Jenny & François Selections
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Dufaitre, Beaujolais Villages Blanc

Producer	Dufaitre
Vendor	Jenny & François Selections
Category	Wine - Still - White
Grape variety	Chardonnay
Region	Burgundy, France
Subregion	Beaujolais
Appellation	Beaujolais-Villages
Feature	Organic

Distributor's notes

Varietals: Chardonnay

Vinification Method: Grapes are hand harvested, destemmed and fermented in a combination of concrete tanks and used wooden barrels. The wine is aged for a few months longer in those vessels after fermentation is complete, and bottled with zero SO2 added.

Tasting Note: This wine has a refined taste reminiscent of much fancier Burgundy, while there is still something that tells you it is not from those famous regions. There is a savory backbone to this wine and it strikes the palate with real force, with a finish that stretches on and on.

About the producer

Rémi and Laurence (his wife) Dufaitre began purchasing vines in and around the Brouilly and Cote de Brouilly crus in 2006 and began to work the land organically and harvest the grapes. Rémi began by selling his grapes to the local co-op, all the while monitoring the indigenous yeast population until he felt it was healthy enough to make his own. In 2010 he made and bottled his first vintage. When Jean Foillard tasted Rémi's wine, he immediately sought him out, recognizing the obvious talent that must be behind the wine. Jean has since taken Rémi under his wing, introducing him to his vast and diverse list of Parisian clients. Remi's wines currently have a very avid following in the bustling Paris natural wine scene as a result.

Rémi is a member of the informal group that has evolved from Kermit Lynch's "gang of four," the producers in Morgon who studied with natural-wine-pioneer Jules Chauvet (winemaker and biologist) and make natural wine (Foillard among them). This group has grown to include younger winemakers like Rémi, who are working in the same spirit. If you find yourself in Viellé-Morgon on a Sunday morning or afternoon, take care because this group is likely to envelop you and make you drink Beaujolais all day until the wee hours of the morning!

Rémi makes wines in a classic carbonic style, using whole bunches, which are carefully sorted to avoid broken grapes or rot. He adds some carbon dioxide gas to protect the grapes at the beginning of fermentation, and does not use any temperature control. He avoids foot stomping the grapes unless he sees some volatility starting to creep in. His goal is to have as little juice in the tank as possible. He also performs routine analysis to see how the yeast is performing and whether or not there is any volatility. Rémi makes all his wines with the same method, thus we can really see and taste the differences between the sites, with minor differences in the elevage of each cuvée. He tastes each cuvée before bottling, and may decide to add between zero and 2 mg of sulfur, depending on how stabile he judges the wine to be.