

Domaine Dupre, Bourgogne

- Single domaine Bourgogne at outstanding pricing
- Top cuvee from Old vines and prime sites with new oak aging (20%)
- Organically farmed from hillside blocks (very rare at this price point)

The Producer

While Burgundy is universally acclaimed as the home of the world's finest Pinot Noir, value is rarely a consideration. The finest domaines of the Cote d'Or are the ones who use the most meticulous viticulture and skilled winemaking techniques on their prized sites. At the other end of the scale one often finds corners cut by enterprises concerned with volume over quality. Machine harvesting, commercial farming of dubious terrain and shoddy cellar work can lead to disappointment at lower price points. However, if one looks hard enough you can find hidden gems from unexpected places. Such is the case with Domaine Dupre.

While it is easy to think of Burgundy as gradually fading from Pinot Noir to Chardonnay and eventually Gamay as one moves South from the Cote d'Or towards Beaujolais in truth there are many pockets of terroir which favor different grapes in each region. Just as Aubert de Villaine has found a spot in the exclusively Aligote AOC of Bouzeron, some sites in the Chardonnay-dominated Macon are really best suited for other varietals.

The domaine studied its red soils on the eastern facing hills of the villages of Royer and Mancey and found they were ideally suited for Pinot Noir. Rather than forcing the plantings based on commercial influences, Jean Christophe Duprée let the site and the soil declare what is best planted.

The villages are located near the town of Tournus on river Saone midway between the borders of the Cote Chalonnaise and Beaujolais. The vineyards are farmed with care utilizing cover crops, lower yielding spur pruned Cordon training and organic techniques.

The wines are vinified at the Caves de Vignerons de Mancey founded in 1929. In order to have access to expensive high quality cellar equipment, several small growers collaborated to share a production facility, what we would call 'custom crush'. Jean Christophe Duprée is the President of this association. His Bourgogne Rouge which utilizes new oak, extended maceration and bottle aging is also bottled by the co-operative at their Cuvee Speciale. Other producers at the Caves produce other cuvees. Because Chardonnay dominates the wines of the Macon, the Pinot Noirs are less marketable and are thus tremendous values. What we are able to offer with this wine is a rare occurrence, a hand crafted wine from meticulously farmed sites at a tremendous value. It is a fantastic introduction for guests to experience the charm of Burgundy Pinot Noir.

The Wine

This is the cuvée designed to age and be the top representation of Pinot Noir from its region. The grapes come from the oldest vines in the top sites and are subject to extended maceration and aging in oak barrels (20% New). Blocks are vinified separately and the most ageworthy lots are selected for the Les Classiques. The wine is aged for a year in oak and is racked twice during its elevation. After the cuvée is assembled and bottled it is allowed to age an additional six months before it is allowed to be sold. The result is a tete-de-cuvée wine from this small overlooked part of Burgundy.



Region: Burgundy-Macon-Mancey/Royer

Appellation: Bourgogne AOP

Vineyard: Royer and Mancey, South facing slopes, 20+ year old vines

Soil: Red clay hillside blocks

Varietals: 100% Pinot Noir

Vinification: Fermented in temperature controlled concrete tanks, transferred to French oak for malo-lactic fermentation and elevage

Aging: 10-12 months in barrel, 20% new French oak