

# JEAN-PAUL DUBOST

## BEAUJOLAIS LANTIGNIÉ

### ORIGIN

Lantignié, Beaujolais, France

### WINE TYPE & VARIETIES

Still dry red, Gamay

### VINEYARD

Different parcels, total of 10 hectares, from Lantignié

### SOIL

Muscovite granite and blue clay

### AGE OF VINES

30-50 y/o

### VITICULTURE

Organic practices

### VINIFICATION

Manual harvest, indigenous yeast, spontaneous fermentation, 15 days semi-carbonic maceration of whole cluster in stainless steel, 2 pump-overs a day, aged in stainless steel and concert up until spring. Light filtration. Small amounts of SO2 at bottling.

Since the mid-1990s, Domaine Dubost has been in the hands of Jean-Paul, who crafts wines that blend the lusciousness of fruit and mineral precision, truly capturing the essence of exceptional Beaujolais with a clear sense of terroir and origin.

Over the years, Jean-Paul has built a domaine of 26 hectares on some of the most coveted parcels in the region, including Lantignié, Juliéas, Brouilly, Morgon, Regnié, Fleurie, and Moulin-à-Vent. Today, all parcels are either fully organic or in the process of conversion. His winemaking combines regional tradition with a non-interventionist philosophy. The process includes spontaneous fermentations, classic whole-cluster semi-carbonic macerations without destemming (except for Moulin-à-Vent), and bottling with minimal added sulfur.

The goal is to produce wines that showcase the unique qualities of the Gamay variety and their respective terroirs rather than conveying a single house style. The wines distinctly reflect their individual parcels and crus, with subtle variations in vinification and élevage enhancing the expression of their terroir. One can viscerally sense the stony snap of Brouilly, the underlying spicy power of Moulin-à-Vent, and the broad generosity of Morgon. The wines from his home village of Lantignié, which borders Regnié and Morgon to the west, resemble outstanding examples of cru Beaujolais rather than typical village-level wines.

Apart from wonderfully welcoming and deliciously succulent pure fruit, what can you expect from Dubost's wine? Brutal honesty, we say!



VIN

EST. 2012