



GEORGES
DUBŒUF

SOME GOOD NEWS FROM BEAUJOLAIS

September 2020



Pouilly Fuissé - Clos Reyssier



Harvests at the Château des Capitans



It's been hot in Beaujolais, setting new records for sunshine levels and hot-spells, with temperatures exceeding 104°F. Cools nights and occasional showers were the only things that protected the vines from the suffocating heat of these summer days.

The vines' growth was ahead of schedule from April onwards; they started flowering in mid-May, confirming the year's precocity. The favorable weather conditions dispelled any fears of a spring frost or disease, which meant that we could look forward to a fine harvest.

The stormy, rainy weather and the heat waves of late July accelerated the ripening process with significant variations depending on rainfall levels. The vines took all of this in their stride and continued to thrive. Here and there, the optimal period has arrived and waiting is no longer an option. For others, waiting should bring benefits. Vigilance is our mantra.



Denis Lapalu - Aurélien Dubœuf



Denis Lapalu and his team opened our winery on August 10th, to visit and scrupulously analyze each plot, and to fine-tune the planning of supplies. On August 18th, we received our first grapes, a record after that of 2003. The harvests were underway under a blazing sun.



"Les Capitans"



Saint Laurent d'Oingt

One single day of rain brought a touch of cool freshness and vitality to the vines. In some places, they needed it badly. Since then, the weather has been amazing and the quality of the grapes is improving daily. Although the harvests are well underway in the Beaujolais-Villages area and that of the *Crus*, in the excellent Pierres Dorées region, where most of the Beaujolais appellation plots are located, harvesting began just a week ago. Benefiting from such ideal weather conditions, we have achieved outstanding quality levels.

When we bite into a grape, we already have a good idea of the potential high quality of these rich grapes with their thick, indigo blue skins. Their state of health is perfect based on an analysis of the different parameters, with the sugar, degree, acidity and pH all being very promising.

The colors are lively—crimson red and a dark violet. The aromas are complex and plentiful, including dark fruit, blackcurrant and blueberry, as well as strawberry, raspberry and sometimes vine-ripened peach. The mouth is very rich, full-bodied and generous. The tannins are well-rounded with a delicious, flavourful finish.

The next fifteen days of tasting will enable us to select and choose the *cuvées* we love.

We look forward to getting back to you again soon, with more good news from Beaujolais.

Franck DUBOEUF
7 September 2020

