

**CÔTE DE BROUILLY “La Sueur au Front” 2019**

**LA SUEUR**

*Je dois manger à la sueur de  
mon front, mais quand je sue, je  
n'ai jamais faim, j'ai soif...*

**AU FRONT**

**JULIEN DUPORT**

**VARIETY & TERROIR**

100% Gamay Noir on a 45% slope of blue stone volcanic soil, south-western exposure, 300 to 400m asl, from the “Lieu-Dit- Brulhié”, 1 ha

**VINEYARD AGE & YIELD**

40 year-old vines & 38 hl/ha

**VINIFICATION & AGING**

Traditional Beaujolais winemaking, semi-carbonic during whole harvest, 17 days of maceration with native yeasts & aged in concrete for 18 months

**ALCOHOL**

14 %

**PRODUCTION**

3 500 bottles

Although his parents never made wine, Julien Duport's uncle, grandfather and great-grandfather all did, and Julien knew from age four he was destined to become a vigneron. Just as he finished his schooling in 2003, the local bulk grape market collapsed, so Julien took over the farming of his family parcels, most of which are old bush vines planted in gobelet, planted in 1885, and some of which are still pre-phyloxera vines on the original plantings from 1885, and some of which are still pre-phyloxera on the original French rootstock.

After two decades of honing his craft, Julien now has a total of 6.5 hectares under protection and has returned to many of the old methods of his grandfather : plowing by horse and hand plow, fermenting in cement tanks using only native wild yeasts and without SO<sub>2</sub>, doing a long élevage in neutral barrels and large foudres, and then bottling without any filtration or fining. In a word, everything we've learned to look for in Beaujolais, but stylistically they are focused on less of the taste of partial carbonic maceration as most are today (which, don't get me wrong, can still be delicious!) but more on a historical-throwback style to when Beaujolais growers sold their wine in barrels (because when has 750mls of Brouilly been enough?) Duport makes beauties that taste like what you'd imagine from a rich and generous vintage like 1959 - Serious Beaujolais that you can now drink with steak or stash in the cellar.

If not concentrated, elegant, memorable Brouilly, made from horse-plowed pre-phyloxera Gamay from the fin-de-siècle, then what in the world of wine do we have to get excited about ? - Lyle Railsback