

Chateau de Boisfranc Beaujolais Nouveau

Thierry Doat inherited the historic Chateau Boisfranc from his father Robert. They began converting to organic agriculture in 1982. The vines are nourished by an impressive variety of plants covering the ground all year, producing an active microbial soil life. These grasses and flowers, which protect and heal the soil, are plowed in at winter's end, becoming part of an ecologic balance of flora and fauna: for over five years, not even any organic pesticides have been here. Chateau de Boisfranc's vines are 60 years old and produce less than younger vines, but give a richly flavored wine with the ability to hold flavor longer than many other Beaujolais. Natural farming, modern presses and large oak barrels keep all of this flavor for your enjoyment.

The 2006 Vintage:

Winter 2006 was hard and spring was cool, making for a late bud break. Mid June brought a spectacular rise in temperature; a resulting sudden flowering brought a nice, even maturity. A beautiful early, hot summer surprised us: after spring rains the bunches quickly grew and veraison (color change) was early. The month of July was very hot and we feared another 2003, with excessive dryness and temperatures too elevated for our vines. Certainly that heat wave left its mark on the quality of the vintage. In August our fears of extreme heat disappeared; from the outset temperatures fell and a light chill surprised us once again. Luckily from September 1st perfect weather returned; the sun never left the harvest from beginning to end. This harvest was a strong end to a year of intense work, we hope you enjoy the fruit of our labor.

Our Beaujolais Nouveau 2006 will be light, fresh, tart and fruity. It is an ideal wine in its simplicity and friendliness. The taste of freshly harvested Gamay grapes will bring you back into our vines, a special place where nature rules through her diversity. More traditionally "Nouveau" than last year, it will rejuvenate your taste buds. Enjoy it among friends at room temp with charcuterie, goat cheese, vegetable tarter, as well as over red berries for a royal dessert.

