

Chateau de Boisfranc

Beaujolais

Chateau de Boisfranc is located on the plateau of Jarnioux in the heart of the Beaujolais region of eastern France. Here the Gamay grape rules! It is made into popular “Nouveau” wine each November and flown quickly to the U.S. for celebrations around Thanksgiving. In France the region’s nouveau wine was traditionally shipped to Paris bistros each fall, to be enjoyed as a light quaffing wine to celebrate another year’s vintage. Gamay’s ripe, sensuous fruit flavors make it an ideal nouveau wine, but it also can be made into a heartier springtime wine to enjoy for 1-2 years after bottling, at its peak of freshness and flavor.

Chateau de Boisfranc’s vines average over 60 years old. They produce less wine than younger vines, but give a finely flavored wine with the ability to hold its flavor longer than many other Beaujolais. Only the oldest vines were used for this “Springtime Beaujolais”. This abundant and ripe vintage was initially pressed by foot in the oldest Burgundian tradition, for a long, gentle maceration. The finished wine has more color, aroma and tannins than usual and reached a natural alcohol level of 11.5% without added sugar, which is truly rare in this region. Taste its rich berry fruits, enhanced by aromas of vanilla and spices! It is a wine of pleasure, to be enjoyed on its own, with light meats or cheeses, or over red berries for a memorable dessert!

Thierry Doat inherited Chateau Boisfranc from his father Robert. Both men began the conversion to organic agriculture in 1982. The estate vineyards are farmed without chemical fertilizers or pesticides and carry the certification of Ecocert, the French organization that controls organic farmers.

