

DOMAINE DUBOST

RÉGNIÉ "POTET"



TECHNICAL INFORMATION

Country	France
Region	Burgundy
Sub-Region	Beaujolais
Producer	Domaine Dubost
Vintage	2015
Composition	100% GAMAY
Certifications	Sustainable, Biodynamic

WINEMAKER NOTES

Originally known as Domaine du Tracot, now-called Domaine Dubost has been owned by the Dubost family since 1902. Its origin was found in writings and traces on the main building. With his two sons, Corentin and Joffrey, winemaker Jean-Paul Dubost hopes that the 4th generation will continue the family tradition in providing wines that reflect their terroir, the culture of the vineyard and respecting the environment and soil.

TASTING NOTES

Beautiful purple color with violet hues in the glass with red fruit aromas. Fresh, fruity, and light. Drink 2-3 years.

VINEYARD

- **Cru:** Régnié
- **Average Age of Vines:** 40-50 years
- **Elevation:** 250 - 300 MASL
- **Soil:** clay & granite, rose granite

VINIFICATION

- **Harvest:** Hand picked
- **Yield:** 36 hl/hc (52 permitted)
- **Carbonic Maceration:** 9 day whole grape carbonic maceration in concrete & steel tanks
- **Fermentation:** alcoholic fermentation - 25°, malolactic fermentation - 20°
- **Bottled:** Without fining

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DOMAINE DUBOST

BO JUS ROUGE

BURGUNDY



Vintage: 2016

Varietal: Gamay

Region: Burgundy

Sub-Region: Beaujolais

Age of Vines: 50 years

Tasting Notes: Notes of strawberry and black currant. Due to the low tannins and fruity nature, this wine is best served slightly chilled. A versatile accompaniment to food, the red is especially nice with hors d'oeuvres, white meats and cured meats.

Jean-Paul Dubost

Fleurie "Le Vivier"



TECHNICAL INFORMATION

Country	France
Region	Burgundy
Sub-Region	Beaujolais
Producer	Domaine Dubost
Vintage	2015
Composition	100% GAMAY
Certifications	Sustainable, Biodynamic

WINEMAKER NOTES

Originally known as Domaine du Tracot, now-called Domaine Dubost has been owned by the Dubost family since 1902. Its origin was found in writings and traces on the main building. With his two sons, Corentin and Joffrey, winemaker Jean-Paul Dubost hopes that the 4th generation will continue the family tradition in providing wines that reflect their terroir, the culture of the vineyard and respecting the environment and soil.

TASTING NOTES

Beautiful red-purple color. Aromas of irises and cherries. Soft and smooth tannins; a subtle, elegant, and feminine wine.

VINEYARD

- *Cru*: Fleurie
- *Average age of vines*: 40 years
- *Elevation*: Sloping hills, 250-300 meters
- *Soil*: Dense compacted sand, yellow and rose granite, crystal composites
- *Yield*: Average of 45-50 hl/hc (52 permitted), 2015 yield: 36 hl/hc
- *Environment/Sustainability*: biodynamic practices

VINIFICATION

- *Harvest*: hand picked
- *Maceration*: semi-carbonic maceration: 9=9 whole grape carbonic maceration in concrete and steel tanks with twice daily pump over of ten minutes
- *Fermentation*: pressing and first racking, completion of alcoholic fermentation at 25 degrees and malolactic fermentation at 20 degrees
- *Racking*: raised undisturbed through the winter at 15 degrees in concrete and steel tanks (90%) and 1-5 year old 500 liter barrels (10%)
- *Filtration/Fining*: light filtration, no fining
- *Aging*: 3-5 years

VISIT KINDREDVINES.COM FOR MORE INFORMATION

BEAUJOLAIS-VILLAGES



TECHNICAL INFORMATION

Country	France
Region	Burgundy
Sub-Region	Beaujolais
Producer	Domaine Dubost
Vintage	2017
Composition	100% GAMAY
Certifications	Environmentally Friendly, Sustainable, Biodynamic

WINEMAKER NOTES

Originally known as Domaine du Tracot, now-called Domaine Dubost has been owned by the Dubost family since 1902. Its origin was found in writings and traces on the main building. With his two sons, Corentin and Joffrey, winemaker Jean-Paul Dubost hopes that the 4th generation will continue the family tradition in providing wines that reflect their terroir, the culture of the vineyard and respecting the environment and soil.

TASTING NOTES

Soft tannins, round palate with aromas of red fruit (currant, raspberry, blackcurrant). Fresh, fruity and appealing simplicity - it likes to be enjoyed alone or as an accompaniment.

PAIRING SUGGESTIONS

Winemaker suggests to serve with terrines, stewed rabbit, Lyonnaise specialties, grilled meats or simply enjoy a drink with friends.

VINEYARD

- *Soil*: rolling slopes of sand, granite, and limestone on sandstone subsoils in the heart of Villages between Beaujeu and Villie Morgon
- *Age of Vines*: 40 years
- *Environment/Sustainability*: biodynamic practices

VINIFICATION



EVERY BOTTLE  TELLS A STORY

- **Harvest:** hand picked
 - **Maceration:** semi-carbonic maceration, 7-9 day whole grape carbonic maceration in concrete and steel tanks with twice daily pump over of 10 minutes
 - **Fermentation:** pressing and first racking, completion of alcoholic fermentation at 25 degrees and malolactic fermentation at 20 degrees.
 - **Racking:** raised undisturbed through the winter at 15 degrees. Drink in 2-3 years
 - **Filtration/Fining:** light filtration, no fining
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BROUILLY VIEILLES VIGNES



TECHNICAL INFORMATION

Country	France
Region	Burgundy
Sub-Region	Beaujolais
Producer	Domaine Dubost
Vintage	2019
Composition	100% GAMAY
Alcohol	12.5%
Certifications	Environmentally Friendly, Sustainable, Biodynamic

WINEMAKER NOTES

Originally known as Domaine du Tracot, now-called Domaine Dubost has been owned by the Dubost family since 1902. Its origin was found in writings and traces on the main building. With his two sons, Corentin and Joffrey, winemaker Jean-Paul Dubost hopes that the 4th generation will continue the family tradition in providing wines that reflect their terroir, the culture of the vineyard and respecting the environment and soil.

TASTING NOTES

Beautifully balanced with lovely fresh fruit, real energy and charm. The wine is ripe with red fruits and rounded tannins, and shows exceptional concentration. Smooth and refreshing with cherry and a smoky finish.

VINEYARD

- **Cru:** Brouilly
- **Villages:** St. Leger, Odener, and Cercie; north of Brouilly
- **Average age of Vines:** 80 years
- **Soil:** slopes of clay, limestone, granite, and blue schists
- **Yield:** Average of 40 hl/hc (52 permitted), 2015 yield: 36 hl/hc
- **Environment/Sustainability:** biodynamic practices

VINIFICATION

- **Maceration:** semi-carbonic maceration: 12 day whole grape carbonic maceration in concrete and steel tanks with twice daily pump over of 10 minutes
- **Fermentation:** pressing and first racking, completion of alcoholic fermentation at 25 degrees and malolactic fermentation at 20 degrees.
- **Racking:** raised undisturbed through the winter at 15 degrees in concrete and steel tanks
- **Filtration/Fining:** light filtration, no fining
- **Aging:** 5-7 years
- **Production:** 3000 cases

MORGON "BALLOFIERE"



TECHNICAL INFORMATION

Country	France
Region	Burgundy
Sub-Region	Beaujolais
Producer	Domaine Dubost
Vintage	2017
Composition	100% GAMAY
Certifications	Environmentally Friendly, Sustainable, Biodynamic

WINEMAKER NOTES

Originally known as Domaine du Tracot, now-called Domaine Dubost has been owned by the Dubost family since 1902. Its origin was found in writings and traces on the main building. With his two sons, Corentin and Joffrey, winemaker Jean-Paul Dubost hopes that the 4th generation will continue the family tradition in providing wines that reflect their terroir, the culture of the vineyard and respecting the environment and soil.

TASTING NOTES

A beautiful purple with iris and peony aromas on the nose along with ripe cherry, accompanied by spicy notes that develop into a powerful mouth feel and greedy tannins.

PAIRING SUGGESTIONS

This wine will partner well with red meats, grilled meats, game, and cheeses.

VINEYARD

- **Average age of vines:** 70 years
- **Soil:** sloping hills of granite and stone on broken iron schists
- **Yield:** Average of 40-45 hl/hc (52 permitted), 2015 yield: 36 hl/hc
- **Environment/Sustainability:** biodynamic practices



EVERY BOTTLE  TELLS A STORY

VINIFICATION

- **Harvest:** hand picked
 - **Maceration:** total carbonic maceration: 15 day whole grape carbonic maceration in concrete and steel tanks with twice daily pump over of 10 minutes.
 - **Fermentation:** Completion of malolactic fermentation at 20 degrees. Final racking after malo.
 - **Racking:** raised undisturbed through the winter in concrete and steel tanks (67%), 1-5 year old 500 liter barrels (33%)
 - **Filtration/Fining:** light filtration, no fining
 - **Aging:** 5-7 years
 - **Production:** 500 cases
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