



AOP Beaujolais

# DOMAINE DES TERRES DORÉES

**DVP**

Red  
DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

Located in Charnay, at the heart of the golden-stone landscapes of southern Beaujolais, the Domaine des Terres Dorées was founded in 1979 by Jean-Paul Brun. Starting with only 4 hectares, it now spans nearly 60 hectares, planted mainly with Gamay for the reds and Chardonnay for the whites, complemented by small parcels of Pinot Noir and Roussanne. The estate produces a wide range of wines, from characterful Beaujolais to prestigious crus such as Fleurie, Morgon, Brouilly, Côte de Brouilly and Moulin-à-Vent. Visionary and uncompromising, Jean-Paul Brun has always sought to reveal the true identity of his terroir, favoring Burgundian-style vinifications with indigenous yeasts, environmentally respectful viticulture, and minimal intervention in the cellar. His wines, acclaimed for their freshness, pure fruit expression and ageing potential, embody a sincere and contemporary vision of Beaujolais.

## VARIETAL

Gamay 100%

## LOCATION

L'Ancien Le Buissy is a premium cuvée from Domaine des Terres Dorées, crafted by Jean-Paul Brun, a key figure in the renaissance of Beaujolais. Produced only in exceptional vintages, this wine represents the pinnacle of the estate's red portfolio. It showcases a mature, structured expression of Gamay and a viticulture that honours the southern Beaujolais' distinctive "pierres dorées" (golden stone) terroirs. Both on the nose and the palate, the wine strikes a balance between elegance and power.

## TERROIR

The parcels used for Le Buissy lie on clay-limestone soils, often with a stony subsoil, and benefit from excellent sun exposure. These plots are planted with some of the oldest vines on the estate, typically 40 to 60 years old, which naturally limits yields and brings added aromatic complexity and density to the wine. Vineyard work is meticulous: soils are ploughed, no herbicides or synthetic chemicals are used, and all harvesting is manual. This level of care from vineyard to harvest ensures full phenolic ripeness and a pure expression of place.

## IN THE VINEYARD

Work throughout the growing season includes manual tillage, canopy management, low-intervention treatments, and strict yield control. Harvesting is done entirely by hand, allowing for optimal grape selection. These practices support healthy soils and old vines that yield concentrated, balanced fruit ideal for cellar aging.

## HARVEST

Grapes are hand-harvested at full maturity. Sorting takes place in the vineyard and/or winery to retain only the best bunches. This careful approach ensures that fruit arrives in perfect condition, allowing for precise vinification and a true reflection of terroir.

## WINEMAKING

The winemaking for Le Buissy follows a traditional, non-interventionist approach. Fermentations use indigenous yeasts, and destemming is performed depending on the vintage to avoid bitterness while preserving the integrity of the fruit. Maceration times are extended (typically 10–15 days) to extract more body and depth, while fermentation temperatures are controlled to maintain aromatic freshness. The wine is then matured for several months in concrete or cement vats, which help preserve aromatic purity and structural finesse, without imparting oak flavors.

## AGEING

Ageing typically lasts several months in neutral vessels—either concrete tanks or, occasionally, large old oak foudres. There is no new oak used for this cuvée, in order to keep the focus on fruit and terroir expression. The wine may rest briefly on the lees to build texture and roundness. Sulfite use is minimal, and the wine is lightly filtered before bottling.

## SERVING

Serve at 14 to 16°C (57–61°F) to fully reveal its fruit character, freshness, and integrated tannins. Decanting for 30 minutes may help open up its aromatic profile.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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Red

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## AGEING POTENTIAL

5 to 10 years

## TASTING

In the glass, Le Buissy shows a deep ruby red color with brightness and intensity. The nose opens with ripe red fruit aromas—cherry, raspberry, blackcurrant—accompanied by spicy undertones, with occasional hints of cocoa, licorice, or a light smoky nuance, depending on vintage and age. On the palate, the wine is generous and full-bodied, with supple yet structured tannins, a well-integrated acidity that lifts the wine, and a long, persistent finish marked by notes of stewed red fruits, sweet spice, and subtle minerality. The wine strikes an impressive balance between depth and drinkability.

## VISUAL APPEARANCE

Deep, bright ruby red

## AT NOSE

Ripe cherry, raspberry, blackcurrant, sweet spice, cocoa, licorice

## ON THE PALATE

Ample texture, integrated tannins, freshness, long mineral finish

## FOOD PAIRINGS

Le Buissy pairs beautifully with flavorful, hearty dishes. Ideal with grilled or roasted red meats (ribeye, duck breast, hanger steak), game in sauce, or more robust preparations like ragouts and stews. It also complements high-quality charcuterie, and aged cheeses such as Tomme, Comté, or other firm cow's milk cheeses. When well-aerated, it also makes a bold and generous red to serve at the start of a fine meal.