



DOMAINE DES TERRES DORÉES

AOP Beaujolais

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

Le Ronsay is crafted by Domaine des Terres Dorées, led by acclaimed winemaker Jean-Paul Brun, a prominent figure in artisanal Beaujolais. Located near Charnay-en-Beaujolais, the estate is renowned for its sincere and meticulous approach to Gamay, emphasizing the unique terroirs of the southern Beaujolais' "golden stones". This AOP Beaujolais red wine embodies a fresh, fruity, and easy-drinking style, standing in contrast to more technical, industrial interpretations of the appellation.

TERROIR

Le Ronsay comes from vineyards planted on a mix of clay and limestone soils, with occasional granite influences typical of the region's rolling hills. The sole grape variety is Gamay Noir à Jus Blanc, vinified in a way that highlights its finesse and purity. Vineyard practices are respectful of the environment, with manual labor, soil ploughing, and no chemical herbicides. The grapes are hand-harvested at full maturity, ensuring optimal aromatic expression.

IN THE VINEYARD

Throughout the season, vineyard work focuses on manual soil management, limited treatments, canopy control, and yield management. The aim is to preserve the balance and vitality of the vines while respecting the integrity of the terroir.

HARVEST

Manual harvesting ensures careful selection and handling of the grapes, preserving freshness and quality from vine to vat.

WINEMAKING

Jean-Paul Brun opts for a gentle, natural vinification. Fermentations take place at low temperatures to preserve the primary aromas of Gamay. Unlike traditional Beaujolais carbonic maceration, the approach here is more aligned with Burgundian methods, including full or partial destemming depending on the vintage.

AGEING

Aging is short and conducted in stainless steel or concrete tanks to retain the wine's freshness and vibrant fruit character, without any oak influence.

SERVING

Serving temperature: Serve slightly chilled, between 12 and 14°C (54-57°F), to enhance the wine's fruitiness and natural freshness.

AGEING POTENTIAL

2 to 3 years

TASTING

In the glass, Le Ronsay shows a brilliant ruby red color, clear and vibrant. The nose is expressive and inviting, bursting with fresh red fruits like strawberry, redcurrant, and crunchy cherry, sometimes accented by subtle floral (violet) and lightly spicy notes. On the palate, the attack is supple and juicy, with silky tannins, lively acidity, and a clean, fruit-driven finish. It's a charming, easy-drinking wine with genuine character, never simplistic.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

Le Ronsay est le compagnon idéal des plats simples et conviviaux. Il se marie parfaitement avec une planche de charcuterie artisanale, un poulet rôti aux herbes, des grillades, ou encore un flan de légumes. Il accompagne également très bien des fromages légers, comme une tomme de Savoie jeune ou un chèvre demi-sec. Sa fraîcheur et sa souplesse en font aussi un bon vin rouge d'été, à servir légèrement frais pour un apéritif gourmand.