Domaine Des Terres Dorées, AOP Fleurie, Grille Midi, Red

DVP | 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
Grille Midi is one of the most iconic Fleurie cuvées from Domaine des Terres Dorées, led by Jean?Paul Brun. Sourced from exceptional parcels, it delivers a refined expression of Gamay, combining aromatic elegance, intensity, and ageing potential. The wine strikes a fine balance between depth and freshness, making it both enjoyable in its youth and worthy of cellaring.

TERROIR
The vines for Grille Midi are planted on highly granitic soils, typical of Fleurie's top lieux-dits, and enjoy a south-facing, sun-drenched exposure. These optimal climatic conditions (sunlight, slope, ventilation) promote slow, even ripening while preserving aromatic freshness. The vineyard consists of some of the oldest vines on the estate — approximately 60 years old — which bring concentration, complexity, and textural depth. Vineyard work is meticulous: yield control, hand-harvesting, and minimal soil intervention all help preserve the purity of the fruit.

IN THE VINEYARD
Throughout the season, viticulture is practiced with precision. This includes manual soil management, sustainable farming methods, reduced chemical inputs, and strict control of yields. Grapes are harvested entirely by hand, at full ripeness, to ensure integrity and optimal aromatic expression.

HARVEST
Manual harvesting ensures careful bunch selection and preservation of grape freshness, with immediate transport to the winery to avoid oxidation or spoilage.

WINEMAKING
Grille Midi is crafted using a traditional Burgundian approach: indigenous yeasts, careful sorting, and destemming depending on the vintage. Macerations tend to be longer than for fruit-forward cuvées, allowing for the extraction of fine tannins and aromatic complexity, without overpowering the wine's finesse. Temperature control during fermentation preserves freshness and structure.

AGEING
Ageing is precise and varies depending on the vintage. The wine may be matured in neutral oak foudres, old barrels, or cement vats, often with lees contact to enhance texture and aromatic depth. This approach allows the wine to retain its purity of fruit while gaining subtle complexity.

SERVING
Serve between 14 and 16?°C (57–61?°F). A brief decanting or aeration is beneficial for young vintages, allowing the full aromatic range to emerge.

AGEING POTENTIAL
5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ
10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
TEL. 03 80 61 53 70
ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

Domaine Des Terres Dorées, AOP Fleurie, Grille Midi, Red

DVP | DOMAINES ET VINS DE PROPRIÉTÉ

TASTING

In the glass, Grille Midi displays a brilliant deep ruby to violet hue. The nose reveals an intense bouquet of small red and black fruits — black cherry, ripe raspberry — along with floral notes (rose, violet) and occasional hints of plum and gentle spice. With age, more complex layers may develop: earthy tones, granite-derived minerality, and a light smoky nuance. On the palate, the wine is ample and velvety, with integrated, polished tannins, vibrant yet balanced acidity, and a long, expressive finish that blends fruit, floral notes, and a persistent mineral edge.

VISUAL APPEARANCE

Deep ruby with violet tones, brilliant clarity

AT NOSE

Black cherry, ripe raspberry, rose, violet, spice, plum

ON THE PALATE

Supple, generous, silky tannins, balanced acidity, long mineral-fruity finish

FOOD PAIRINGS

This Fleurie “Grille Midi” pairs perfectly with delicate yet flavorful dishes. Ideal with herb-roasted chicken, farm-raised poultry, leg of lamb, or a veal chop with mushrooms. For more refined pairings: wild mushroom risotto, a light civet, or moderately spiced game dishes. On the cheese board, it shines alongside soft-ripened cheeses, washed-rind varieties, or a well-aged tomme. It also makes a fine pairing for aperitifs with artisanal charcuterie.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ
10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
TEL. 03 80 61 53 70

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