Domaine Des Terres Dorées, AOP Fleurie, Les Garants, Red

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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
Les Garants is a Fleurie cuvée from Domaine des Terres Dorées, under the direction of Jean?Paul Brun. Embodying a more concentrated and refined version of the cru, this wine is made for those seeking superior aromatic depth while retaining the charm and finesse that define Fleurie. It stands among the domaine's cuvées as one that can age gracefully, yet still offers considerable appeal even in its youth.

TERROIR
The Les Garants plot is planted on noble granite terroir, typical of certain Fleurie parcels. The soils are usually well?drained, granitic, and facing southwest, which helps the berries to ripen well. Yields are moderated, and harvesting is done by hand, often fairly late in the season to achieve optimal maturity. This vineyard environment allows the grapes to develop concentrated aromas and structure needed for ageing.

IN THE VINEYARD
Key vineyard practices include careful soil work, cultural methods that respect the environment, strict yield control, and fully manual harvesting. These steps are essential in producing grapes with integrity and potential.

HARVEST
The grapes for Les Garants are harvested by hand, often later to ensure ripeness, and sorted carefully to select the best bunches. This approach ensures that the fruit entering the winery is in excellent condition.

WINEMAKING
The vinification follows a "Burgundian" style: the grapes are destemmed, fermented with indigenous yeasts, and do not undergo carbonic maceration. The macerations are lengthy, allowing for a more assertive but controlled extraction of tannins, while preserving the elegance and finesse of Gamay.

AGEING
Ageing is rigorous and demanding: depending on the vintage, the wine is matured partly in foudres or old barrels, or in neutral vessels, often with lees contact. This helps refine texture and extend aromatic persistence without overpowering the fruit.

SERVING
Serve between 14?16?°C (57?61?°F). Particularly for younger vintages, a carafe for an hour or two can help calm acidity and open up aromas.

AGEING POTENTIAL
5 to 10 years

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TASTING

Visually, Les Garants shows a dark, deep colour, suggesting density. On the nose, it offers an intense bouquet of ripe red fruits (raspberry, black cherry), sometimes with notes of candied fruit depending on the vintage; hints of white pepper or fine spice may appear. On the palate, it is dense and silky with tannins that are present yet already well?integrated in recent years. There is good concentration, and acidity that energises without sharpness. The finish is long and expressive.

FOOD PAIRINGS

Thanks to its concentration, velvety texture, and aromatic richness, Les Garants pairs well with dishes that are generous but refined: pork tenderloin in reduced sauce, a veal goulash, or free?range poultry with mushrooms. Aged cheeses or washed-rind cheeses complement it elegantly, as does fine charcuterie. For young vintages, a light decant can help open up the aromatic bouquet.

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