



# DOMAINE DES TERRES DORÉES

AOP Beaujolais  
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

Gamay Noir à Jus Blanc expresses itself beautifully here on clay-limestone soils typical of the southern Beaujolais “pierres dorées” (golden stones), enriched in places by granite veins. The vines used for this cuvée are old—often between 50 and 80 years—with deep roots that lend real density and character to the wine. The vineyard is cultivated without herbicides or chemical fertilizers, with manual soil work, ploughing, and fully manual harvesting.

## TERROIR

L'Ancien comes from vines rooted in clay-limestone soils, with granite influences in some parcels—hallmarks of the region's rolling hills. The sole grape variety is Gamay Noir à Jus Blanc, vinified with precision to highlight its finesse. The vineyard is managed with a living-soil philosophy: tillage, hand work, and no systemic chemicals. Grapes are hand-picked at optimal ripeness, preserving their aromatic purity.

## IN THE VINEYARD

Throughout the season, the team focuses on preserving the natural balance of the vines. Key steps include manual ploughing, canopy management, minimal treatments, yield control, and manual harvesting. Every step is guided by respect for the terroir and fruit integrity.

## HARVEST

All harvesting is done by hand, allowing for careful bunch selection directly in the vineyard. This ensures only the healthiest, most aromatic fruit is brought to the cellar, retaining freshness and complexity.

## WINEMAKING

Jean-Paul Brun favors a traditional Burgundian approach, in contrast to the region's typical carbonic maceration. Grapes are fully destemmed, fermented with native yeasts, and undergo a gentle maceration lasting 10 to 12 days at controlled temperatures. This respectful extraction method produces wines with fine structure, honest varietal character, and a clear sense of place—without technological shortcuts.

## AGEING

Ageing takes place in concrete or cement vats, and occasionally in large, neutral oak foudres. No new oak is used, so the fruit remains the focus. The wine undergoes minimal filtration and uses very little sulfur, preserving its vibrant aromatics and yielding a silky, well-textured wine with length and balance.



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 Beaujolais  
Red

**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## SERVING

Serve at 14 to 16°C (57–61°F). It may be lightly chilled in warm weather or served at cellar temperature for optimal expression.

## AGEING POTENTIAL

2 to 3 years

## TASTING

In the glass, L'Ancien reveals a brilliant, intense ruby color. The nose opens with ripe red fruit—cherry, strawberry, raspberry—layered with more complex notes of plum, candied orange peel, and gentle spice. On the palate, the wine is supple yet concentrated, with fine tannins, lively acidity, and a finish that is both persistent and slightly mineral. It is a serious yet accessible Beaujolais, authentic and expressive without excess.

## VISUAL APPEARANCE

Intense ruby, limpid and bright

## AT NOSE

Ripe red berries, subtle spice, candied citrus, floral hints

## ON THE PALATE

Juicy, balanced, elegant structure, mineral and persistent finish

## FOOD PAIRINGS

Its elegant structure and vibrant fruit make L'Ancien a natural partner for grilled red meats, roast poultry, fine charcuterie, and slow-cooked mushroom dishes. It also pairs wonderfully with soft cheeses or washed rind varieties like Reblochon or Saint-Nectaire, and even with a roasted summer vegetable tart.