



LORON

Burgundy, France

In 1821 the mayor of Chénas, Jean-Marie Loron, began exporting the wines of Beaujolais and Mâcon around the world. After taking over the business some years later, Jean-Marie's son married one of the daughters of the Charlet family in 1852. Her family owned the Clos de Billards vineyard in Saint Amour and, following the marriage, the two businesses merged. By the 1900's the Loron family was one of the most famous négociants in Beaujolais, with holdings in almost all of the famous crus. Unlike other négociants, however, the individual domaines continued to produce their wine independently using the traditional methods they always had. Six generations later, this venerable family is still firmly rooted in the region and still producing outstanding Beaujolais. The individual domaines are run by Xavier and Gregory Barbet or their family members, all of whom are direct descendents of the original owners. Each winery is run independently and the wines are bottled at each domaine: Domaine des Billards, Château de Fleurie, X. & N. Barbet, and Château de la Pierre. Loron has many relationships with growers throughout Beaujolais and Mâcon and they have purchased fruit for many generations from the same families for the Beau! and Loron Macon and Pouilly-Fuisse wines.

The Beaujolais region is finally getting the recognition it deserves and the Loron wines are perfect examples; these are impressive wines with surprising complexity and elegance. They would not be out of place in any collector's cellar, nor on the table with your next meal. Luckily, good Beaujolais is still one of the great values in French wine. Although delicious when young, the wines are incredibly age-worthy. A recent tasting of wines ranging back into the mid-1970's showed great intensity and complexity without any sign of fatigue.

Pouilly-Fuissé "Les Vieux Murs" 2020



The grapes for this wine come from two sites that cover nine hectares total. The grapes from the village of Fuissé give the wine elegance and roundness, and the fruit from Solutré give the wine minerality and acidity. No pesticides or herbicides are used in the vineyards and the grapes are harvested by hand. The vines are on average 50 years old.

The wine is fermented and aged one third in new barrels, one third in used barrels and one third in stainless steel tanks. Starting the fermentation in barrel makes the flavors from the wood more delicate and discrete and adds roundness on the palate. Malolactic fermentation finishes naturally at the end of winter and the wines are aged for nine months before the final blend is made.

Technical Specifications

Product Type: White Wine

Appellation: Macon

Sub-Appellation: Maconnais

Varietal: Chardonnay

Farming Type: Sustainable