



DOMAINE DE LA PRÉBENDE

Country: France

Region: Beaujolais

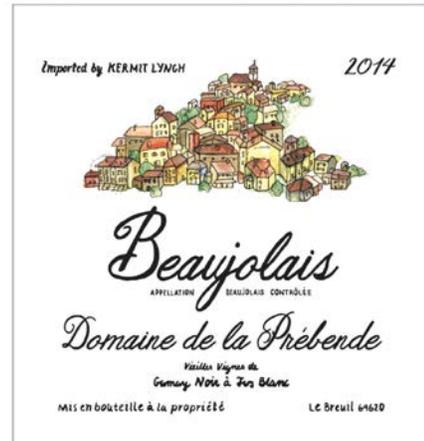
Appellation(s): Beaujolais

Producer: Dupeuble Family

Founded: 1947

Annual Production: 3,500 cases

Farming: Lutte Raisonnée



Domaine de la Prébende produces a deeply mineral Beaujolais from a predominantly clay and limestone *terroir*, a rarity in a region dominated by granite soils. “Une prébende” essentially means “a tax,” and the domaine sits on the location where monks used to collect taxes from the villagers. As Ghislaine Dupeuble puts it, “Monks didn't like to own low end vineyards!”

The Prébende Beaujolais cuvée, “Anna Asmaquer,” is named for Ghislaine's great grandmother, who married Jules Dupeuble in 1919. The family wanted to add her name to the label because it was Anna who managed the vineyards and winemaking—she is the true source of inspiration for what has become Domaine de la Prébende today.

The Anna Asmaquer Beaujolais is an old vines blend with profound minerality, a bright wild berry nose, and possesses *typique* Beaujolais finesse. The grapes are harvested manually and vinified completely without SO₂. The wines are not chaptalized, filtered, or degassed and only natural yeasts are used for the fermentation. La Prébende crafts one of the best Beaujolais AOC values available today.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Beaujolais <i>Rouge</i> “Anna Asmaquer”	Gamay	Planted in 1930, 1940, 1980	Clay, Limestone, Granite	6.7 ha
Beaujolais <i>Blanc</i> “Anna Asmaquer”	Chardonnay	30 years old	Clay, Limestone, Silica	1 ha
Beaujolais <i>Rosé</i> “Anna Asmaquer”	Gamay	20 years	Clay, Limestone	.6 ha
Beaujolais Nouveau	Gamay	10 – 20 years	Clay, Limestone, Silica	4 ha

* “ha”=hectares; one hectare equals roughly two and a half acres



DOMAINE DE LA PRÉBENDE (continued)

VITICULTURE / VINIFICATION

- Vines are fertilized with natural compost
- Yields are severely limited by both pruning and green harvest

Beaujolais *Rouge* “Anna Asmaquer”

- Grapes are harvested manually and vinified without SO₂
- Fermented naturally (carbonic maceration) and aged in cement and stainless steel
- Fermentation lasts 8 – 12 days
- Bottled unfiltered

Beaujolais *Blanc* “Anna Asmaquer”

- Fermented naturally (carbonic maceration) and aged in stainless steel
- Regular stirring of the lees during fermentation and aging
- Bottled unfiltered

Beaujolais *Rosé* “Anna Asmaquer”

- Rosé made by direct press
- Full malolactic fermentation
- Vinified and aged in stainless steel tank
- Aged for 3 months before bottling

Beaujolais Nouveau

- Grapes are harvested manually and vinified without SO₂
- Fermented naturally (carbonic maceration) and aged in stainless steel
- Fermentation lasts 8 – 12 days
- Bottled unfiltered