



KERMIT LYNCH WINE MERCHANT

MARCEL LAPIERRE

Country: **France**

Region: **Beaujolais**

Appellation(s): **Morgon**

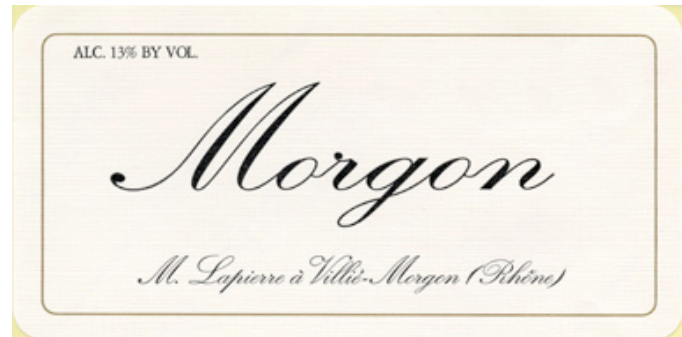
Producer: **Mathieu Lapierre**

Founded: **1904**

Annual Production: **8,000 cases**

Farming: **Organic (certified)**

Website: **www.marcel-lapierre.com**



Little would we know that when Marcel Lapierre took over the family domaine from his father in 1973, he was on the road to becoming a legend. In 1981, his path would be forever changed by Jules Chauvet, a man whom many now call his spiritual godfather. Chauvet was a winemaker, a researcher, a chemist, and a viticultural prophet. It was he who, upon the advent of chemical fertilizers and pesticides in the 1950s, first spoke out for “natural wine,” harkening back to the traditional methods of the Beaujolais. Joined by local *vignerons* Guy Breton, Jean-Paul Thévenet, and Jean Foillard, Marcel spearheaded a group that soon took up the torch of this movement. Kermit dubbed this clan the Gang of Four, and the name has stuck ever since. These rebels called for a return to the old practices of viticulture and vinification: starting with old vines, never using synthetic herbicides or pesticides, harvesting late, rigorously sorting to remove all but the healthiest grapes, adding minimal doses of sulfur dioxide or none at all, and disdaining chaptalization. Sadly, the end of the 2010 vintage was Marcel’s last. He passed away at the end of the harvest—a poetic farewell for a man that forever changed our perception of Beaujolais. His son Mathieu and daughter Camille confidently continue the great work that their father pioneered, now introducing biodynamic vineyard practices and ensuring that Marcel's legacy lives on.

The methods at Lapierre are just as revolutionary as they are traditional; the detail and precision with which they work is striking and entirely different from the mass-produced majority of Beaujolais on the market today. Decomposed granite comprises most of their eleven hectares, and the vines are an average of 45 years of age. Grapes are picked at the last possible moment to obtain the ripest fruit, which is a trademark of the estate style. The Lapierres age their wines on fine lees for at least nine months in oak *foudres* and *fûts* ranging from three to thirteen years old. These wines are the essence of Morgon: bright, fleshy fruit with a palatable *joie de vivre* that was undoubtedly inherited from their creator. In the words of KLWM salesperson Sam Imel, “They are meant to be devoured.”



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MARCEL LAPIERRE (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area</u>
Morgon	Gamay	60 years	Granitic Gravel	10 ha
Morgon “Cuvée Camille”	Gamay	50 - 75 years	Granitic Gravel	1 ha
Morgon “Cuvée Marcel Lapiere” “Raisins Gaulois” <i>(previously Vin de Pays des Gaules)</i>	Gamay	100 years	Granitic Gravel	1.5 ha
Julié纳斯	Gamay	< 20 years	Granitic Gravel	1.5 ha
Julié纳斯 “Cousins”	Gamay	60 years average	Volcanic, Schist	5 ha
			Granite	1 ha

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

VITICULTURE / VINIFICATION

- Certified organic by Ecocert
- Old-vines with naturally low yields
- Organic farming used to stimulate the natural immune system of the vine
- Manually harvested, as late as possible to achieve maximum ripeness
- Rigorous sorting of the grapes
- Indigenous yeasts only
- Whole cluster fermentation *à l'ancienne*, maintained at low temperatures ; lasts for ten to twenty days
- Wines aged on fine lees in old Burgundy barrels (from third to thirteenth passage)
- Wines are bottled unfiltered

“Raisins Gaulois” Vin de France:

- This cuvée takes the Vin de France appellation, because the Beaujolais’ governing body decided to do away with the Vin de Pays designation in Beaujolais, leaving only the appellations and Vin de France. The wine is still almost all from the *cru* of Morgon, with a little bit of A.O.C. Beaujolais as well.

Julié纳斯:

- Sourced from the *lieu-dit* Côte de Bessay



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MARCEL LAPIERRE (continued)

Juliéna's "Cousins":

- A wine produced by Mathieu Lapierre and his cousin Christophe Pacalet. Mathieu and Christophe each vinify their own cuvée of Juliéna's and after malolactic fermentation they blend equal parts of each of their cuvées. After bottling, the wine is split evenly between the two vigneron.
- Traditional whole-cluster fermentation
- Fermented in conical wood tanks
- Aged in neutral barrel for 9 months

MISCELLANEA

Nobody's wines taste like Marcel Lapierre's. He is the source of a whole new school of winemaking, turning the hands of time back to wine the way Mother Nature envisioned it. Tasting it can change the way you taste wine.

Kermit Lynch

Our ideal is to make wine from 100% grape juice.

Marcel Lapierre