



# Domaine A. Pegaz & Baron de L'Ecluse

Beaujolais, France

## History of the Domaine

Situated in the heart of Beaujolais, high up on the slopes of Mont Brouilly and sitting just at its base, 5th generation winemaker Jean-Francois Pegaz runs two neighboring estates in two Crus of Beaujolais: Domaine A. Pegaz in Brouilly and Domaine Baron de L'Ecluse in Côte de Brouilly. Both sites are family properties, with the former having

belonged to his parents and the latter to his Aunt, before Jean-Francois took over. Jean-Francois took over at the age of 27, after completing oenology school and spending time working for wineries in France, Australia, New Zealand, and Chile. He is a dynamic and passionate person and has transformed his family's estates in a short period of time to bring them into the modern era through farming, hospitality, and meticulous attention to detail with his wines.

The name Baron de L'Ecluse pays homage to the character of the same name, of which Jean-Francois' uncle, the original owner of this property, was a big fan. It is located high up on the slopes of the Mont de Brouilly, Jean-Francois farms some of the highest-elevation vineyards in the entire region at 320 meters. It faces South-East, with a panoramic view over the Brouilly and Beaujolais-Villages areas at the base of the mountain and the plains of the Saône beyond.

Domaine A. Pegaz is Jean-Francois' parents' property, located in the heart of the Brouilly and Beaujolais Villages appellations. Jean-Francois took over this property fully from his parents in 2019 and combined the two companies, while converting the farming to organics. This estate features gentle sloping vineyards, as well as those on the valley floor, with a variety of aspects and all planted to the typical soil of Beaujolais, pink granite.

## Julian Sinclair & Pegaz

We met Jean-Francois through one of our import partners and were immediately impressed by the extremely high quality of these wines. A visit to the estate in June 2023 provided a deeper understanding of Jean-Francois' dedication to the concept of "Beaujonamie," an enduring sense of hospitality and welcome that is intrinsic to the people of this region. Jean-Francois gave a tour of both properties while talking at length about the importance of community to his winery: his harvests are entirely staffed by students from France and beyond, who live together on his parents' property and are educated about all the steps of the winemaking process and sustainable viticulture during the process. The Baron de L'Ecluse estate also plays host to many local events in Beaujolais, including a yearly jazz festival in the beautiful amphitheater that is built amongst the vines. In short, it's a magical place that makes magical Beaujolais wines.

## Viticulture & Winemaking

Both estates are organically dry-farmed and have two certifications of their sustainability: HVE3 certification, and Terra Vitis certification. The former is related to farming with sustainable methods: no pesticides or herbicides and a focus on biodiversity, and the latter is more in depth, requiring member estates to not only farm to a rigorous set of sustainability standard, but also to practice sustainable methods in the cellar (no additives, low-intervention) and maintain social responsibility within their



greater communities and with their workers. The Terra Vitis website has excellent information for anyone who is curious to learn more about this certification. The estates are pursuing organic certification as well, starting in the 2022 vintage. All grapes are hand-harvested.

Domaine Baron de L'Ecluse is located at 320m of altitude on Mont Brouilly. The vines are planted on schist and granitic soils, and the average vine age is 60 years. The vines are planted almost entirely to Gamay, with a small amount of Chardonnay, and as of 2022, Jean-Francois is also experimenting with Sauvignon Blanc. Most are already certified organic, or are pending certification.

Domaine A. Pegaz is located at the foot of Mont Brouilly in the heart of the Brouilly appellation. The estate has vines in the neighboring Beaujolais Villages appellation as well. All the vines grown by this estate are 30+ years old and on the typical pink granite soils of the region, as well as some limestone and clay. Most are certified organic, or pending certification.

Vinification for both estates takes place with spontaneous fermentation and minimal intervention. Reds typically see macerations between 10-20 days and some amount of carbonic maceration, with temperature control in place to make sure all fermentations take place at cool temperatures. They are not fined, and are naturally cold-stabilized over the winter in tanks. All wines are lightly filtered. Minimal SO<sub>2</sub> is added to all wines.

## Wines



### **A. Pegaz Crémant de Bourgogne “Plaisirs de Pégase”**

100% Chardonnay from 25+ year-old vines grown on granitic, limestone, and clay soils. Fermented in stainless steel. Spends 18 months on lees and bottled with a dosage of around 4g/L.



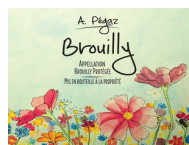
### **2022 A. Pegaz Beaujolais Blanc**

100% Chardonnay from 25+ year-old vines grown on granite, limestone, and clay. Fermented in stainless steel.



### **2022 A. Pegaz Beaujolais Villages**

100% Gamay from a 7-hectare plot of 30+ year old vines. It is semi-carbonically macerated for 7 days in concrete tanks before undergoing traditional fermentation spontaneously. Then, it is aged on lees for approximately 5 months before being bottled.



### **2022 A. Pegaz Brouilly**

100% Gamay from a small 3-hectare plot of 40 year-old vines, grown on granitic soils. Semi-carbonically macerated for 10 days in concrete tanks before undergoing traditional fermentation spontaneously. Aged thereafter for six months in concrete tanks.



### **2022 Baron de l'Ecluse Côte de Brouilly**

100% Gamay from the highest vines at the estate, that are between 60-80 years old. Fermentation/aging in concrete.