



Domaine des Canailles  
*Metro, Boulot, Beaujo*

Winery: Domaine des Canailles  
Vigneron: Simon Perot and Etienne Ubaud  
Appellation: Beaujolais

History of Domaine:

Simon Pérot and Etienne Ubaud first met in the classroom, when both of these young men were students in Gaillac pursuing a degree in the wine industry. After the course's completion, the two friends temporarily went their separate ways: Simon immersed himself in viticultural studies under the tutelage of the great Claire Naudin. Etienne pursued a career as a sommelier, working in restaurants (including the prestigious Nez Rouge) and wine shops in Toulouse. Etienne eventually moved to Montreal, wherein he thought he would remain permanently—that is, until his old classmate informed him that he had just taken over 8 hectares of old-vine Gamay from in the Pierres Dorées section of the southern Beaujolais that had been farmed organically since 2005 by Jean Jacques Paire. Simon and Etienne were finally able to realize their shared dream as classmates in Gaillac, and Domaine des Canailles was born! Simon and Etienne have been practicing biodynamic since the domaine's first vintage in 2019. Unlike their previous vintage, the weather in 2020 thankfully spared them from hail and frost, which allowed even fewer treatments in the vineyards.

Cuvée:  
Metro, Boulot, Beaujo

Grape Variety:  
Gamay (60 year-old vines)

Vineyard:  
Granite, 450-550 meters

Vinification:  
All grapes are harvested by hand and left whole-cluster. Grapes undergo semi-carbonic maceration for 12 days. Light, daily pump-overs for approximately five minutes. Primary fermentation in concrete vats using native yeasts only. The wine proceeds to age in stainless steel tanks for 7-9 months before being bottled without fining or filtration. Total SO<sub>2</sub>: 18mg/L