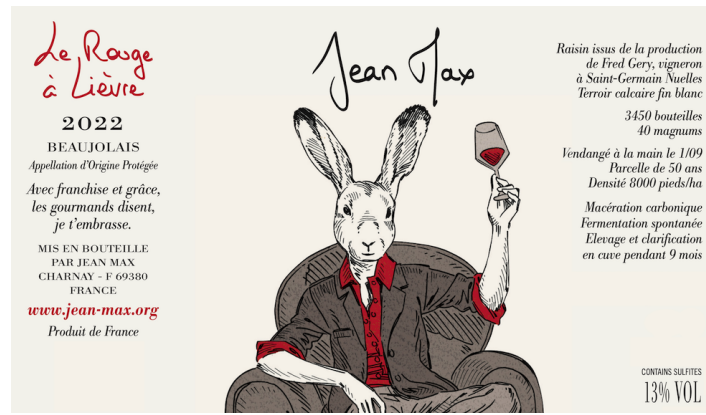




Jean Max Le Rouge a Lievre

Winery: Jean Max

Vigneron: Maxime Barrot

Appellation: Beaujolais

Location: Commune of Charnay et Rivolet

History of Domaine:

Maxime Barrot knew he was passionate for winemaking from a young age, aided unsurprisingly by his roots in the Beaujolais. He spent five years in Burgundy studying winemaking and in lieu of returning home to the Beaujolais – he chose to travel the world. He chose to settle (albeit temporarily) in Chile, where his fascination with the 'Gang of Four' grew. Maxime was awarded the opportunity to work with the protégé of one of the region's natural winemaking pioneers. Eventually, he moved back to the Beaujolais to work with Yvon Metras and begin developing his own project. While the wines are labeled Vin de France (they are vinified in the cellars of Eric Texier, in the Rhone) Maxime's goal is to call attention to some of the lesser-known terroirs in the South Beaujolais. For him, winemaking is an art and ongoing learning opportunity and his drive is fueled by a passion to create wines that engage the senses.

Cuvée: Le Rouge a Lievre

Grape Variety: Gamay

Vineyard: Southern part of the Beaujolais (Nuelles/Saint Germain & Bully)

Soil: Clay-Limestone

Vinification:

Manual harvest, whole grape cluster, 20-day carbonic maceration and spontaneous fermentation, temperature controlled. Aged and vinified in old oak for 9 months.