DOMAINE LES ROCHES BLEUES

Year Founded: **1967**

Region: **Beaujolais**

Winemaker: **Jonathan Buisson**

Fun Fact: **Les Roches Bleues refers to the famous pierre bleue (diorite), a hard, blue-hued igneous rock typical of Côte de Brouilly, found abundantly in their vineyards.**

-Certified Organic, Vegan-

One couldn't ask for a better location than the position enjoyed by Jonathan Buisson and his Domaine Les Roches Bleues at the foot of the majestic Mont Brouilly, in southern Beaujolais. The domain began in 1967 when Jonathan's wife Chloë's grandparents, Annie and Louis Bassy, acquired a few hectares of vines with the strong desire to start their own wine domain. It was a daring idea at a time when very few growers owned their own vines and most small producers primarily sold to the large negociants, who reigned supreme. The family was quality-minded from the beginning, and the domain has seen lots of success in the decades since its founding. A fresh start came in 2017, when the young and charismatic third generation, Jonathan Buisson, took over his family estate, beginning the transformation of the domain around the production of organic and natural wines according to the principles of agroecology. The focus is on producing the purest expression of his terroirs as possible. Jonathan farms all of his vineyards organically, and his vineyards were certified in 2021. He does not use any chemicals in the vineyard or winery. Beyond organics he is working with the system of agroecology and agroforestry (plant cover, hedges, planting trees within plots). The goal is to put the tree at the heart of the vineyard system to improve the quality of the soil, the environment, and fight climate change. He utilizes mostly wild grasses in the vineyard to help with water retention and guard against erosion. The average age of his vines is 50 – 65 years, with some vines being 100 years old. He is also planting young vines and switching to cordon training, which is better for organic and biodynamic farming by raising the vines up off the ground. This method allows for more aeration and does not trap humidity close to the ground, which in turn negates the need for chemical inputs. The striking labels were created by Jonathan's good friend and artist, Astrid Amadieu. They tell a story of the personality and flavor progression of the different cuvées while celebrating women, as imagined by Astrid. She joined Jonathan for two harvests at Domaine Les Roches Bleues in 2010 and 2011, where she would make portraits of the grape pickers during her evenings there.

La Croquante 2025

100% Gamay. La Croquante is the entry point into Jonathan's range. This cuvée is crunchy and fruity, with a soft, glou glou style that is completely charming. La Croquante is an assemblage of vines planted on the pink granite soils of Brouilly—fresh, racy, and fun.

Whole bunches are handpicked in small crates and selected in the vineyard. Short carbonic maceration (6-8 days) in whole bunches, spontaneous fermentation from indigenous yeasts; 6-8 months in vats. A very small amount of sulfur is used at bottling.

Les Trois Loups 2020

100% Gamay. Les Trois Loups is Jonathan's favorite vineyard, located in Brouilly with pierre bleue (blueschist) and alluvial soils. The wine is an homage to his wife's grandfather (who started the domaine) and his father-in-law, who created the current cellar. It represents the three generations of the family who made Domaine Les Roches Bleues what it is today. Cuvée Les Trois Loups is incredibly energetic, with a color so intense the wine appears to radiate light from its core. Juicy wild fruit, a hyper-elegant balance, and a long finish make this wine a joyride to drink. Whole bunches are handpicked in small crates and selected in the vineyard. Twelve days of whole-cluster, semi-carbonic maceration is followed by a very gentle and slow pressing using the château's old, wooden vertical press. The must is transferred into temperature-controlled cement tanks, where fermentation continues with native yeasts. After racking, the wine spends 14 months in 50-year-old 60hl foudres before being bottled unfiltered and lightly fined with organic diatomaceous earth. Only a very small amount of sulfur is added at bottling.