



Domaine Mee Godard.

International in her experience and her orientation, Mee Godard is an example of the new breed of winemaker in Beaujolais. Born in Korea but adopted and educated in France, Mee received a masters degree in wine at Oregon State University where she worked on polyphenolics with Professor James Kennedy. She returned to France to earn her enology degree at Montpellier

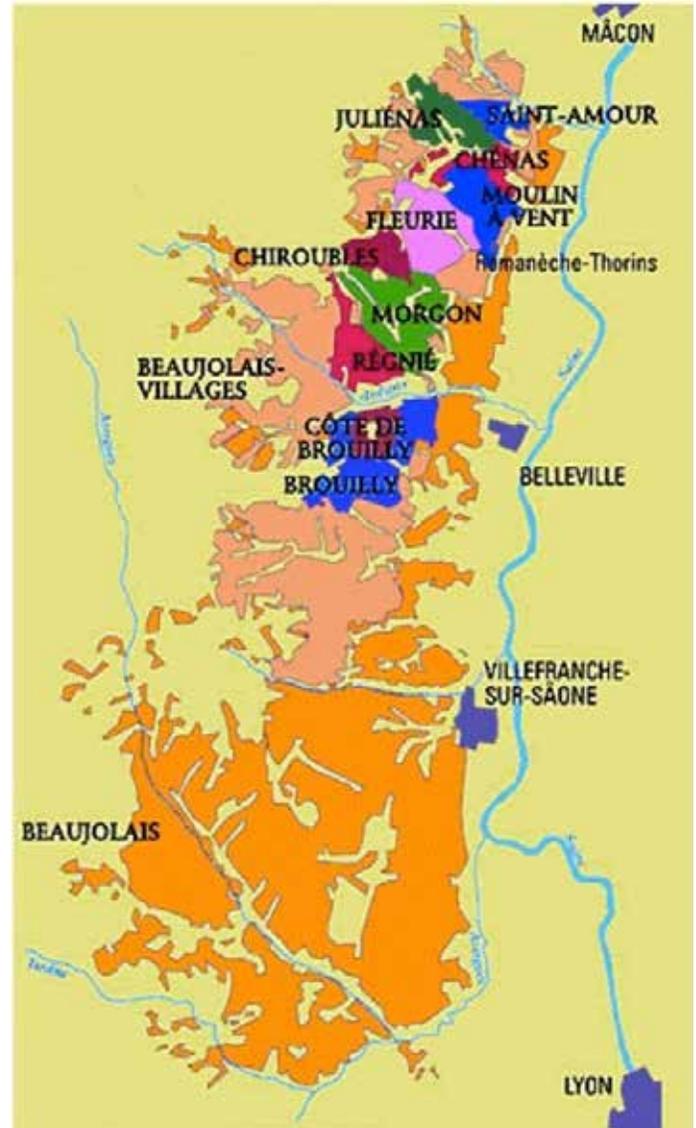
in 2003 and subsequently worked for a number of wineries before settling in Beaune in 2007. She started her eponymous winery outside Villié-Morgon in 2013 where she now has 5 ha of 65 year old vines in three parts of Morgon (2.3 ha in Corcelette, 1.7 ha in Côte du Py, and 1 ha in Grand Cras) as well as a new parcel in Moulin-à-Vent. Her boutique winery is very small, just 2 thousand cases, but she already has a US importer (Grand Cru Selection). She does much of the work in the vineyard and winery by herself, handpicking in small crates, doing about 80 percent whole cluster with long macerations, and aging in oak casks. Her goal is to make *vins de garde*. Her wines are refined, fresh and outstanding.

Beaujolais Today

Much has changed in Beaujolais. Arguably better wine is being made today than ever before and in styles ranging from fresh, easy drinking wines to ultra-serious *vins de garde* aged in oak barrels. There is increased focus on the Crus, specific growing regions called *climats* or *lieux-dits* within the Crus, and even single vineyard parcels within those regions. Growers increasingly use sustainable farming methods, and winemakers intervene as little as possible in the winemaking process, resulting in profound wines that express a sense of place.

But the pace of change is slow and sometimes painful. As we discuss later in this report, the number of growers and the number of hectares planted to vines continues to decline at a rapid rate everywhere except in the Crus. Independent grower/winemakers that bottle and sell their own products are still a minority. The region's 12 cooperatives still put a focus on quantity over quality, selling most of their wine to negociants. And negociants, many of whom are selling wines from specific Crus and specific producers, continue to be the most important actor in the sales chain for Beaujolais, controlling about 80 percent of total production.

The Appellations of Beaujolais



Greater Beaujolais (le vignoble du Beaujolais) is comprised of 96 communes organized in twelve AOPs (*appellations d'origine contrôlée*)—Beaujolais, Beaujolais Villages, and the ten Beaujolais Crus. Geographically, Greater Beaujolais is divided by the Nizerand River into Haut and Bas Beaujolais. Haut Beaujolais has predominantly granitic soils, high altitudes, steeply sloped terrain and is home to Beaujolais Villages and the Crus. Bas Beaujolais has limestone, marl and clay soils, lower altitudes, flatter terrain, and is home to the Beaujolais AOP.

Beaujolais

Most of the vineyards of the Beaujolais AOP, which was created in 1937, are in 72 communes located southwest of Villefranche-sur-Saône, an area called the Beaujolais des Pierres Dorées because its buildings are constructed of the golden sedimentary sandstone common to the region.