

Jane Eyre,
Chénas 2017
Chénas, Beaujolais, France

Jane Eyre



Grape Varieties	100% Gamay
Winemaker	Jane Eyre-Renard
Closure	Natural Cork
ABV	13.5%
Notes	Vegetarian, Vegan

PRODUCER

Jane Eyre is originally from Melbourne. In 1998, she was working as a hairdresser when she asked a customer, who happened to be the wife of wine writer Jeremy Oliver, if she knew of any wineries where she could do work experience. The Olivers recommended Burgundy, which has since been an inextricable part of Jane's life. She went on to gain experience working with Cullen in the Margaret River, Felton Road and Ata Rangi in New Zealand and Ernie Loosen in the Mosel. Based in Burgundy since 2004, she has successfully established her 'micro-négociant' business at a small winery in Cisse. Jane was named 'Négociant of the Year' in the Revue des Vins de France 2021, a true testament to Jane's talent and determination, she is the first woman to be awarded the title.

VINEYARDS

One of the 10 Crus of Beaujolais, the vineyards of Chénas can be found on the slopes of Mont Remont, sandwiched between the borders of Juliénas and Moulin-à-Vent. The vines are planted on sandy soils and are made up of weathered granite, making it highly compatible with the Gamay grape variety. On these low-fertility soils, the vines are forced to grow deep root systems into the ground in search of nutrients, and the rapid drainage afforded by the slopes lessens the water intake of the vines. As a result, small, concentrated berries with thick skins are produced, resulting in a more structured and age-worthy style of wine.

VINTAGE

Unfortunately 2017 was another difficult vintage for producers in the Beaujolais. Spring frost struck again and violent hailstorms during July severely impacted volumes across the region. Drought during the summer months posed further risk, until welcome rain fell just before harvest, bringing freshness to the resulting wines.

VINIFICATION

The Gamay grapes were 100% destemmed upon arrival at the winery. Fermentation took place in stainless-steel tanks and the cap was pumped over twice. The wine remained on its skins for three weeks, resulting in a beautiful, rich colour and finely structured tannins. After pressing, the wine remained in stainless steel to retain its hallmark freshness. It was not fined but was lightly filtered before bottling.

TASTING NOTES

The nose boasts aromas of candied fruits, red cherries, lavender and bramble fruit. On the palate, it has a lovely structure, with rounded tannins and bright acidity. The flavours are concentrated and layered, leading to a long finish on the palate.