



MAISON JEAN LORON

DEPUIS 1711



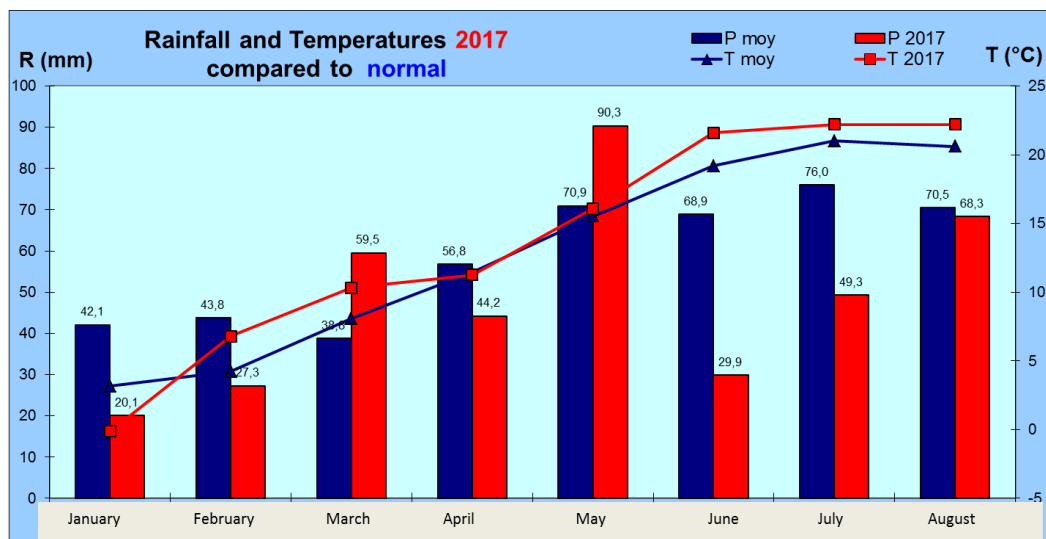
2017 – A wonderful vintage

As already announced end of June, 2017 is a great vintage for the red wines and a good vintage for white wines. Even though the Beaujolais region has encountered ups and downs in terms of yield over the past few years; it has produced wonderful and amazing vintages:

- 2009 – a legendary vintage
- 2011 – a charming vintage, matching quantity and great quality
- 2015 – THE vintage of the century
- 2017 – a wonderful vintage

Rainfall / Temperatures 2017 :

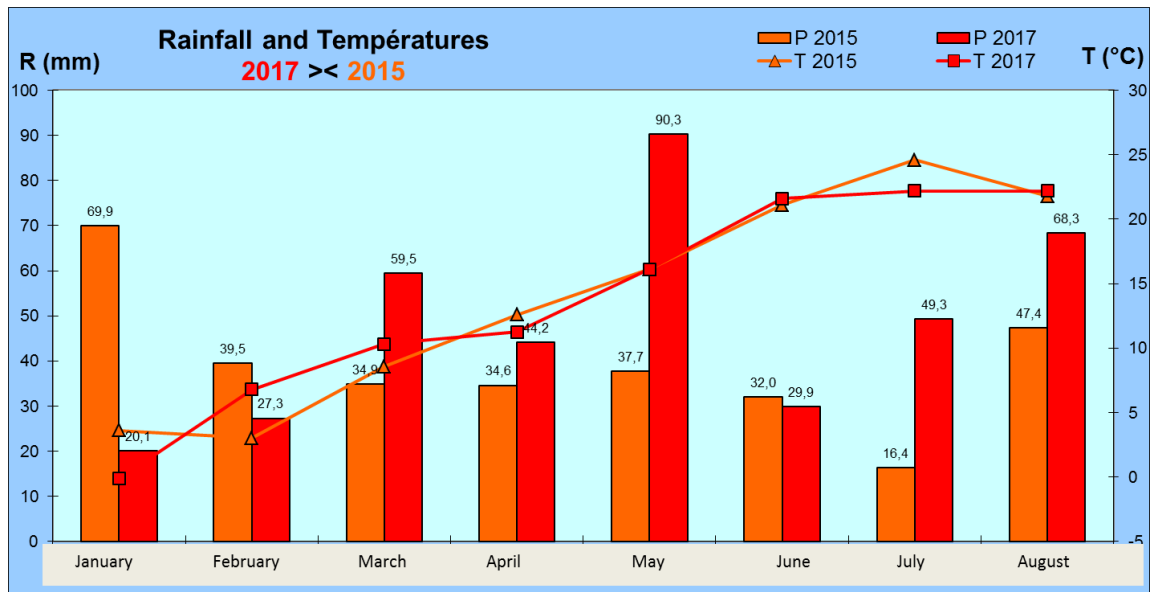
- 1st quarter:
 - Rainfall : deficit despite a rainy month of March
 - Temperatures : warm, apart from a cold month of January
- 2nd quarter:
 - Rainfall : deficit despite a rainy month of May
 - Temperatures : normal with a hot month of June and surprising frost on April 22nd , harmful for half of the South Beaujolais vineyards
- July has been hot and dry with two major hailstorms on the 10th and the 30th (damaging Fleurie and Moulin à Vent on 2/3 of the vineyards, and Morgon on half of them).
- August has been hot (reaching 36 – 38°C) and dry. Fortunately, end of August and beginning of September, rainfalls have refreshed the vines and the grapes, preserving them from dryness.
- The harvest has started on August 28th 2017 (it was on September 17th in 2016 et August 24th in 2015)





The vine in 2017:

- Very few diseases (oidium, mildew)
- Beautiful vegetation with the sandy soil accentuating the drought conditions.
- Early bud break of April 1st¹ (20-year average: April 7)
- A bloom ending on June 6, with a sunny weather (5 days in advance compared to the 20-year average), suggesting an early harvest.



It is a small harvest with a low yield (even without the vineyards touched by the hailstorms) but the quality is excellent. The number of bunches per vine is quite high, around 13 instead of 9 -10 on average. The bunches are yet short with small berries and thick skins, explaining this low yield

The first juices are great : nice maturity with a perfect balance on acidity, an intense colour and various aromas, depending on the different « terroirs ».

It is a wonderful vintage !

In the Maconnais area, it will also be a very good vintage with normal yield. Our ability to vinify our musts of Chardonnay will enable us to maintain a nice acidity in order to preserve the freshness and the aromas of this varietal.

Key dates of Primeurs 2017:

- Receiving of the wines in our cellars: from Monday, October 9 2017
- Exports to third countries: Friday, October 27 2017
- Release for consumption: Thursday, November 16 2017

Philippe Bardet & Xavier Barbet

