

JULIEN SUNIER

BEAUJOLAIS · FRANCE



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His mother cut hair. One of her regular clients was Christophe Roumier, whose Burgundy domaine produces some of the most sought-after Pinot Noir on earth. The boy from Dijon – no wine family, no vineyard connections – started working in Roumier's cellar and vineyards, and something locked into place.

Julien Sunier spent his twenties chasing two things: wine and waves. He made wine in New Zealand and at Bonny Doon in California, surfing whenever the ocean was close. Back in France, he apprenticed with Nicolas Potel and Jean-Claude Rateau in Beaune, then took a job as assistant winemaker for Mommessin, a large Beaujolais négociant, where for five years he oversaw vinification across all ten Beaujolais crus. It was an education in scale – and in what he didn't want.

In 2005, he bought La Ferme des Noisetiers, a nineteenth-century farmhouse perched at 750 meters in Avenas, high above the Beaujolais vineyards. He founded his domaine in 2008 with two or three hectares. It has since grown to between six and nine, spread across Fleurie, Morgon, and Régnié.

The vines are forty to fifty years old, gobelet-trained bush vines on pink granite. He practices what he calls semi-carbonic maceration – beginning with carbonic fermentation, then transitioning to Burgundian pumping-over partway through. Full carbonic, he believes, erases terroir. The method is a hybrid, like the man: Burgundy-trained, Beaujolais-rooted, shaped by the Pacific.

His barrels are hand-me-downs from Roumier – the same domaine where it all began, courtesy of his mother's scissors. His press is an ancient vertical basket model hauled from the Côte d'Or.

At 750 meters, the farmhouse catches weather that the lower vineyards never see. The hazelnut trees – noisetiers – still frame the entrance.

"We are very proud to farm organically. It is almost double the cost in the vineyard but our price isn't twice as much."

WINES AVAILABLE

CUVÉE



Descent Libre Regnie 2023

Regnie
Gamay

Fleurie 2023

Fleurie
Gamay

Morgon 2023

Morgon
Gamay

Regnie 2023

Regnie
Gamay

Wild Soul Beaujolais Villages 2023

Beaujolais-Villages
Gamay

Organic farming. Forty- to fifty-year-old gobelet bush vines on pink granite. Semi-carbonic maceration, hand-me-down Roumier barrels, ancient vertical basket press.