

L'EPICURIEUX

BEAUJOLAIS · FRANCE



SÉBASTIEN CONGRÉTEL

Sébastien Congrétel spent his twenties on North Sea oil platforms – one month on, one month off, the horizon nothing but gray water and steel. He had grown up between Congo, Cameroon, and Indonesia, trailing his father's expat postings, and the rigs were just another version of that life: temporary, rootless, well-paid.

Then he met Charlotte in Paris in 2010. Her family had been growing Gamay in Beaujolais for seventeen generations.

They married that December. Their first son arrived in May. By July they had moved to Régnié-Durette, deep in the granite hills of southern Beaujolais, where Charlotte's father still worked his vines. During his months off the rigs, Seb helped his father-in-law and fell under the influence of Julien Sunier, the local organic vigneron who became what he calls his "Master Yoda."

Charlotte and her father made their first wine together in 2014 from a small parcel in Morgon. Two years later, Seb quit the oil platforms for good. L'Epicurieux was officially founded in 2016, the same year as their first commercial bottling.

The domaine is small – four and a half hectares of gobelet-trained vines averaging sixty years old, rooted in diorite and pink granite. Seb practices closed-tank whole-bunch carbonic maceration and adds zero sulfites. Between the parcels, vegetated "islands" – clusters of trees – act as windbreaks and biodiversity corridors, softening the boundary between vineyard and wild land.

The wine names betray his other life: Whole Lotta Love, Hey Joe, Gamayleon. His Paris friends nicknamed him "the Zebra," though the reason is lost to those who weren't there.

The granite soils of Régnié hold the day's heat well into the evening. The rigs are a long way from here.

"If I stopped my old work and went to the vines, it wasn't to not work. It was really to work and do good things."

WINES AVAILABLE

CUVÉE

**Cha Cha Regnie 2019****Cha Cha Regnie 2020**Regnie
Gamay**Gamayleon Beaujolais-Lantignie 2019**Beaujolais-Lantignie
Gamay**Hey Joe Morgon 2019****Hey Joe Morgon 2020**Morgon
Gamay**Whole Lotta Love Brouilly 2020**Brouilly
Gamay

Four and a half hectares of gobelet vines averaging sixty years, on diorite and pink granite. Closed-tank whole-bunch carbonic maceration, zero added sulfites.