



King George Chapter  
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[www.kgwinesociety.com](http://www.kgwinesociety.com)

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“Cru de Beaujolais Part Deux”

There never seems to be enough Beaujolais in the world. For the Chapter’s first meeting of 2026, Brian and Jenni Jones brought as back to France to continue the Beaujolais journey they first introduced to the Chapter in 2025. Why Beaujolais again? That was an easy question for Brian and Jenni to answer. “We like it!” they said, and it is (almost) all red, food friendly, and “it wasn’t flooded.” Flooded you ask? We’ll get to that later. Ken Moore presented a fine selection of cheddar, gouda, Manchego cheese, grapes, and a crusty baguette to pair with the wines.

So, Tell Me About Beaujolais

Beaujolais is a wine region in east-central France that begins just south of the Burgundy region and north of the city of Lyon. Bordered to the east by the Saône River, Beaujolais has a Continental climate with Mediterranean influence from the Saône and Rhône Rivers. There are three Appellation d'Origine Contrôlée (AOC) or Controlled Designation of Origin in the Beaujolais region: the Beaujolais Crus, the Beaujolais Villages, and the Beaujolais. This approximately 40-mile-long, and 20-mile-wide area is noted for a wide variety of soil types.

The principal grape in Beaujolais is Gamay. Gamay is a cross of Pinot Noir and Gouais Blanc and originated in the Burgundy region of France during the 14th century. The grape takes its name from the hamlet of Gamay in the Côte d’Or, a historic subregion of Burgundy. Gamay was banned from the Burgundy region by Philip the Bold, Duke of Burgundy, in 1395 because he considered it inferior to Pinot Noir. Migrating south, Gamay found excellent growing conditions in the granite soils and warmer growing conditions of the Beaujolais region.

Gamay struggled through the centuries to overcome this “bad grape” reputation. In 1952, marketing genius led to Beaujolais Nouvea. French wine law states that AOC wines can be sold no earlier than the 15th of December. “Nouveau” style wines have an exception. They can be sold beginning the third Thursday in November. Beaujolais Nouvea is produced using carbonic maceration where whole, uncrushed grape bunches are placed into vessels filled with CO<sub>2</sub> to remove all the oxygen. This free run juice is drained immediately. The grapes are then pressed and the juice is separated from the skins. The free run and press juice are then blended. Yeast is added to complete the fermentation off the skins. Beaujolais Nouvea is bottled within three to five days. The quick, massed produced party wine with a distinctive “Juicy Fruit” gum flavor is ready to consume. The Beaujolais region continues to evolve as the AOCs move away from mass production and adopt other vinification methods. They produce “Burgundy style at Beaujolais prices” wine that pairs well with a variety of food.

Pour the Wine!

The night’s tasting explored six of the ten Beaujolais crus, beginning with the Côte de Brouilly AOC. Wine #1 was the 2023 Nicole Chanrion Côte de Brouilly. Deep purple in color, with violets on the nose, the grapes are grown on the slopes of an ancient volcano. The volcanic soil is evident on the palette along

with a pleasant cherry Jolly Rancher-type flavor, blueberry notes and a bit of spice. This Côte de Brouilly is produced using semi-carbonic maceration where instead of the winemaker filling the tanks with CO<sub>2</sub> when the whole grape clusters are added to the tank, natural CO<sub>2</sub> produced in fermentation is allowed to accumulate in the vessels and the remaining intact grapes undergo carbonic maceration.

Moving north from Côte de Brouilly, we come to the Regnie AOC. Regnie has soil of piedmont deposits and granite. Wine #2 is the 2023 Thevenet En Voiture Simone Regnie which is hand-harvested, whole cluster, semi-carbonic maceration, and fermented in concrete tanks. Garnet in color, with a light berry nose, the En Voiture Simone tasted of wet stone, spices, cherries, and raspberries.

Wine #3 is the 2023 Thibault Ducroux Corcelette Morgon from the Morgon AOC. Morgon soil is granite, blue stone, and piedmont deposits and produces full-bodied and robust wines with aromas of stone fruit, violets, and kirsch. Kirsch is a clear brandy distilled from morello cherries, known for a dry, potent flavor with almond notes. The Corcelette Morgon showed burgundy color, a light berry nose, and notes of tart cherry, some yeast, and a mineral aftertaste.

Chiroubles AOC is the home of Wine #4, the 2022 Famille Guerin Chiroubles. Chiroubles is the highest altitude of the Beaujolais AOC with pink granite soil. The Famille Guerin Chiroubles is unfiltered and as expected, a little cloudy, but with an attractive purple color. Aging eight months in concrete tanks produced notes of violet, blueberries, cherries, and raspberries.

Wine #5 hails from the Julienas AOC near the top of the Beaujolais region. The 2023 Chateau de la Bottiere Juliens is a product of six generations of winemakers on this plot of land. Slightly cloudy, with a burgundy color, the Chateau de la Bottiere Juliens had notes of cherry, peony, violet, and soft tannins. The Chapter voted this wine Best of the Night!

Our journey of Beaujolais ends in the Saint Amour AOC. Saint Amour has granite, blue stone, limestone, marl, and clay soils. Wine #6 was the 2017 Les Clos des Billards Saint-Amour Reserve Caveau. Much older than your typical wine from Beaujolais, the Les Clos des Billards Saint-Amour Reserve Caveau was garnet-tawny in color with peony and violet on the nose. The palette was unusual with wildflowers and a slight stewed tomato note.

### What Did Flooding Have To Do With Anything?

Brian and Jenni had planned a Cote de Rhone tasting during their Rhone River cruise in October 2024, but significant river flooding led to a change in itinerary change through Beaujolais. While they never made it to the Cote de Rhone, the Chapter certainly enjoyed the journey through Beaujolais!

Wine	Price	Recognition
2023 Nicole Chanrion Côte de Brouilly	\$38.99	
2023 Thevenet En Voiture Simone Regnie	\$49.99	
2023 Thibault Ducroux Corcelette Morgon	\$39.99	
2022 Famille Guerin Chiroubles	\$51.99	
2023 Chateau de la Bottiere Juliens	\$21.99	Best of the Night
2017 Les Clos des Billards Saint-Amour Reserve Caveau	\$53.99	