

GRAFT
WINE COMPANY

CUVÉE KÉKÉ / DOMAINE K. DESCOMBES / 2018 /
BEAUJOLAIS / FRANCE

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PRODUCER

Kewin – or Kéké to his friends – has Beaujolais in his blood. Son of Georges Descombes, scion of the fêted “Gang of Four”, and half-brother to correspondingly precocious Damien Coquelet, it was almost inevitable that Kéké would follow a similar path. He works six hectares of certified organic vineyards in Morgon and his wines have all the pretty poise, acid and elegance you’d expect from this heritage, and a refinement, structure and confidence that belies his age. Still just in his twenties, Kéké is unambiguously one of the region’s brightest young talents.

**K. DES
COM
BES**

VITICULTURE + VINIFICATION

Cuvée Kéké is Beaujolais AOC from around a village called Corcelles, just to the East of Villié Morgon. It’s very close to Morgon, but the countryside flattens as you get towards the Autoroute du Soleil so it’s Beaujolais tout court. The vines are 50 (ish) years old. Spontaneous ferments using ambient, natural yeasts. No malo is used - certainly not inoculated. No oak is used.

TASTING NOTE

From 50-year-old vines, this undergoes semi-carbonic maceration and is aged in old wood for five months. It has a really creamy, confected red fruit aroma with a rice pudding richness. In the mouth this has soft red fruits joined by a sweet, slightly funky note of apple and cinnamon and earth.

FACTS + STATS

WINEMAKER	KEWIN DESCOMBES
VARIETIES	100% GAMAY
APPELLATION	BEAUJOLAIS
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	12%
SUGAR	0 G/L
TOTAL ACIDITY	3,19 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	0 MG/L
CASE SIZE	12

