

Jean-François Coquard

France - Beaujolais - Chessy



Ownership/Founders Jean-François Coquard

Start of Activity 2016

Vitiviniculture Traditional

Hectares 6

Bottles produced 40.000

BEAUJOLAIS PIERRES DORÉES 100% Gamay

Production area: Beaujolais

Terrain: calcare con selce

Harvest: manual

Vinification: Fermentation with whole berries, partial carbonic maceration and temperature-controlled fermentation in stainless steel tanks

Refinement: in concrete tanks

Color: bright ruby red

Fragrance: delicate fruity aromas of raspberry, earthy notes

Flavor: Medium-bodied, dry, with fruity reminiscences of cherry and violet

Alcoholic Grade: 12,5% vol



Born in Beaujolais, Jean-François Coquard represents the thirteenth generation of a family of winegrowers. He completed his Master's degree in Oenology at the prestigious University of Bourgogne and, after an harvest at the Hospices de Beaune, he moved to Oltrepò Pavese in Italy working for Tenuta Mazzolino. During the 15 years he managed the winemaking practices, thanks to his Burgundian approach, he created fine and elegant wines which perfectly exalted this terroir of Lombardy. In 2014 he moved back to Chessy, in southern Beaujolais, where he gave birth to the JFC Vins. From the first harvest his wines are distinguished by finesse and elegance and give him a place among the rising stars of the appellation.