



DOMAINE AZZARA

Beaujolais, France



New to the Beaujolais scene, Domaine Azzara is the project of an exciting young winemaker, Benjamin Azzara. This is his first solo venture, having worked in the industry for over ten years, including previous experience at wineries such as Charlopin-Parizot in Gevrey-Chambertin, Domaine de la Vougeraie in Premeaux Prissey, and Cave de la Loire. His journey began at the age of 16, working in vineyards during his summer holidays, where he met his mentor, Yann Charlopin. Inspired, he pursued his Oenology National Diploma (DNO) in 2013.

Benjamin's passion for Beaujolais led him to establish his own vineyard in 2023. He purchased five hectares of old-vine Gamay in Chiroubles, a single block that falls under the Morgon, Chiroubles, and Beaujolais Villages appellations. The soils here are composed of granite, quartz, and blue stones, and the vines are trained using the 'Gobelet' method, an ancestral method very like the bush vine. The vines are planted on very steep slopes, necessitating that all work be done by hand. He regards his vineyard as his garden, he does everything himself, managed with the utmost respect for nature, aiming to establish a precise and virtuous plot of land.

Domaine Azzara's Beaujolais Villages 'Stellogonie' is vinified whole cluster in stainless steel, macerated for 15 days, fermented using indigenous yeast, and aged for nine months in old barrels from four to five previous Burgundian vintages. The wine undergoes no filtration or fining. Benjamin's goal is to create wines that convey emotions and express both the terroir and his philosophy. We were thoroughly impressed when we first tasted his wines and are eager to see what the future holds for this promising new talent.

"I love the Cru of Beaujolais, the diversity of the terroir, and what Gamay can become." – **Benjamin Azzara**

Code	Label name	Vintage	Alcohol	Closure type	Case size
Red Wine					
AZ0123	Beaujolais Villages 'Stellogonie'	2023	12.8%	Cork	6X0.75lt