Striffling – 2021

25.3.2023<mark>BILLN</mark>

Tasted in Régnié with Guillaume Striffling, 08 February 2023.

Domaine Striffling

La Ronze, 94 Chemin des Lilas, 69430 Régnié-Durette Tel: +33 6 86 92 14 87 www.domainestriffling.fr

Despite the Striffling name originating in the area of Alsace, this is a very old family of proprietors in the region – since the 1600s! – at one time owning about 100 hectares. The Strifflings were proprietors, rather than producers, their lands were rented out to many producers in the area. It was the parents of Guillaume who were the first in the family to actually make wine themselves – starting around 1975 with Guillaume joining the domaine in in 2012. And of that ~100 hectares? There are 'only' 13 hectares that remain in the domaine today.



These wines are mainly distributed in France but they have a new importer in New York.

The wines...

Nice wines - a domaine to watch, I think!

The first two wines seem a little coy about their origins – 'Beaujolais Villages' only to be found on the back labels:

2021 Beaujolais Villages Blanc Chardonnay les Voleurs

80% tank and some older barrels for elevage.

Really perfumed – some pear fruit. Round, slightly exotic, nice energy – the malo purposely not done – really perfumed – particular but very good! This is very good!

2021 Beaujolais Villages Blanc Granit

This with barrel elevage and fermentation.

Round, freshness, some density too – less overtly fruit perfumed. Supple, the barrel showing more – still a slightly exotic fruit in the favours. Very good length...

Les Reds:

2021 Beaujolais Villages Gamay de Guigui

A freshness of clean red fruit. Depth of flavour – properly Beaujolais – of energy and a little structure – open and tasty. Fine finishing flavour. Very good!

2021 Régnié Crêt d'Oeillat

Not yet selling 2020 as consider the wine too young – so probably moving directly from the 2019 to 2121 then probably 20 to 22.

A tiny pyrazine–floral at this level. Hmm – nicely direct but still with comfort, framed with a faint tannin. Nice flavour energy in the finish. Tasty wine.

2021 Regnié Granit

A new cuvée since 2020. Same terroir as the Granit Blanc

Round, this is a fine nose. More freshness and energy – there's depth of flavour here too – wrapped in a modest frame of Régnié tannins. I hardly note the barrel. This has a fine texture in the middle and finishing flavour.

2021 Morgon Grand Charmette

Started with this in 2017 – this has some wc but Guillaume didn't want to risk 100% in 2021. That's a very attractive nose – gentian floral but properly floral today. In the mouth too – this is very floral the gentian present but absolutely attractive and perfumed at this level.

2021 Morgon Les Charmes

All destemmed, just 1,000 bottles

Tighter in the high tones but plenty of depth to this aroma. Direct, silky, mineral wine – a little salinity. An almost creamy finish to this from the barrel elevage but here is a lovely wine – perhaps a little green will surface as the oak fades but today this is delicious wine.

2019 Morgon Altitude 325

Two parcels of Morgon at this altitude, blended. Long elevage in 400-litre barrels A round but very attractive nose. Floral, fruity complex – the oak appearing in the middle flavours – bringing a little warmth but not disturbing too much. That's a glass full of flavour and interest. Really wide finishing – this you can keep as long as you like but it's already delicious.