

Story

Bedouet Vigneron is a family tradition. Henri Bedouet, born in 1899, was a cooper and winegrower who launched and created the Bedouet estate. Michel Bedouet, started with his father at the winery in 1985 and purchased the vineyards in 1990. He continues the adventure today, and started organic conversion of the vineyards and winery at his onset. Michel produced his first organic grapes in 2013. In 2020, Antonin, Michel's son and the 4th generation, took over the reins of the estate and brings his mechanical and cultural expertise to the 19 hectare domain, cultivated primarily in the Muscadet sèvre et Maine sur Lie appellation.

Farming philosophy : certified Organic (since 2010)

This wine comes from Le Pallet, one of the new Cru designations in Muscadet.

Vineyard Information

Grape varieties : 100% Melon de Bourgogne

Plot Size : 1 Ha (2,5 acres)

Average age of the vines : 45-50 years

East facing

Elevation : 35m

Soils : Gneiss

FARMING PRACTICES

- Training method : Guyot simple
- Cover crops
- No herbicides
- Green harvesting
- Regular ploughing
- Use of organic contact treatments

Winemaking

- Hand picked grapes / Whole bunch sorting
- Indigenous yeast
- Alcoholic fermentation : temperature controlled concrete tank / 30 days
- Pneumatic press
- No SO2 added before the end of the Malo
- Aging : 24 months in concrete tanks / on lees with batonage
- Fined : No
- Filtration : Yes
- SO2 Total : <100ppm
- Vegan : Yes

Tasting notes

Nose of ripe fruits, slight brioche. The mouth is ample, with a complex and subtle expression of the terroir, well supported by beautiful minerality. It has a depth and richness that exemplifies the new approach in the region.



Press ratings

91 pts Wine Enthusiast – vintage 2018

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