

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)

Cogito refers to « Cogito ergo sum », from philosopher Descartes, which means « I think, therefore I am ».

Vineyard Information

Grape varieties : 100% Melon de Bourgogne

Plot Size : 1 Ha (2,7 acres)

Average age of the vines : 45-50 years

East facing

Elevation : 35m

Soils : Gneiss & Mica Schist

FARMING PRACTICES

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

Winemaking

- Hand picked grapes/ whole bunches 100%
- Pneumatic press
- Indigenous yeast
- Alcoholic and malolactic fermentation : temperature controlled stoneware amphoras and oak barrels / 30-45 days at 68°F
- No SO2 added
- Aging : 12 months in stoneware amphoras and oak barrels (aged barrels from 2-3 years) / on lees
- Fined : No
- Filtration : Yes
- SO2 Total : <10ppm
- Vegan : Yes

Tasting notes

This natural wine, bottled from the lees, is textured, with a yeasty character. Ripe apple and pear flavors are full bodied and lifted by just enough acidity. The wine's richness and concentration will allow it to age further.



Press ratings

89 pts Wine Enthusiast – 2018 vintage