

# VIGNOBLES BULLIAT

## BEAUJOLAIS NOUVEAU – BOUQUET FINAL – ORGANIC

### Story

The Bulliat family is a 7th generation of vinegrowers. Back in 1978, Jean Noël created his own estate to produce wine. Loïc joined his parents in 2005, bringing bright and creative ideas to improve the farming and the winemaking techniques.

Today, the estate covers 14 ha on several appellations in Beaujolais including : Beaujolais Villages, Morgon, Moulin à Vent and Crémant de Bourgogne.

Farming philosophy : certified Organic

### Vineyard Information

Grape varieties : 100% Gamay

Plot size : 0.9 ha (2.2 acres)

Average age of the vines : 30 years

South-East facing (semi slopes)

Soils : granite

#### FARMING PRACTICES

- Training method : Cordon de Royat
- Less Copper and Sulfur than the Organic certification limits
- Biodynamics treatment (plants)
- Work with the movements of the moon
- Reduction of planting density and increase of vine height
- Covered crops

### Winemaking

- Hand-picked grapes / Whole bunches
- Cold storage: 50°F / 24-48H
- Yeast : Indigenous
- Fermentation : Temperature-controlled stainless steel tank with carbonic maceration for 2-3 days
- No SO2 added during vinification
- Maceration technique : light pump-overs (reactivate the yeasts / slightly ventilate the wine)
- Pneumatic press with a conveyer (no pump)
- Bottling mid-October
- Fined : No
- Filtration : tangential
- SO2 Total : <100ppm    Vegan : Yes

### Tasting notes

Bright cherry colour. Red fruit flavors such as cherry, strawberry and raspberry. Fruity, soft in the mouth with low in tannins.

