

# BULLIAT

## CRÉMANT DE BOURGOGNE BRUT NATURE

### 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 : Organic

A long aging on slats and a zero dosage , making this crémant so particular.

### Vineyard Information

Grape varieties : 100% Chardonnay (Blanc de Blancs)

Plot Size : 1 ha (2,47 acres)

Average age of the vines : 30 years

South-East facing

Soils : 80% clay, 10% silt and 10% limestone

#### 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 / Partially destemmed (50%)
- Cold storage : 50°F / 24-48H
- Yeast : Indigenous
- Light Pneumatic press
- Fermentation : Temperature controlled stainless steel tank / 21 days - Malolactic fermentation / 1 month
- No SO2 added during vinification
- Aging : 6 months in stainless steel tank / on fine lees
- Elaboration method : "méthode champenoise"
- Aging : 18 months on slats
- Disgorgements : by pression
- Dosage = 0 g/L = "Nature"
- Fined : No
- SO2 Total : <100ppm    Vegan : Yes

### Tasting notes

This fresh and fruity Blanc de Blancs offers soft white fruits that are lifted by the crisp mousse. Produced from organically grown grapes.



### Press ratings

89 pts Wine Enthusiast