

VIGNOBLES BULLIAT

FLEURIE – LES MORIERS

Story

The 6th generation of winegrower in the family, Noël Bulliat started with 4 ha back in 1978. The property then soon spread over 15 ha in the very heart of the Beaujolais region in Villié Morgon.

In 2005, Loïc, his son, joined the family estate, bringing bright and creative ideas to improve the farming and winemaking techniques : restructuration of the vineyard (change of training methods) work of the soils, conversion to organic viticulture and organic certification of 5 ha in Morgon and Beaujolais Villages in 2013. An impulse that proved them right !

Grape variety

100% Gamay

Average age of vines : 45 yo

Terroir

Soil of pink granit in one of the 13 "climats" of Fleurie : Les Moriers

Plot size : 7 ha

Exposition : South

Winemaking

Covered crops in the vineyard.

Hand picked grapes. Cold pre fermentation maceration at 50°F (baskets in a cold room).

Vatting in hermetically closed tanks with carbonic ice. 3-5 days before the fermentation starts with indigenous yeasts. Maceration for 3 weeks to 1 months with immersed cap to avoid acetic acid.

Temperature controlled fermentation at 64-68°F to keep the fruit and the finesse of the terroir.

Depending on the vintage, light pump-overs to reactivate the yeasts and slightly ventilate the wine.

Pneumatic press with a conveyer (no pump).

Aging for 6 months in concrete tanks before bottling

Tasting notes

Deep red robe, floral and fruity aromas that include iris, rose, bright red cherry and peach. An elegant, refined wine with a fleshy, silky body. The flavours develop a spicy edge after a few years in the bottle.

Pairing suggestions

Ideal with cold ham, turkey, chicken, sushi, strawberries and cheese (Brie, Camembert).



Press ratings

89 pts Wine Enthusiast – 2016 vintage

91 pts Wine Enthusiast – 2018 vintage