

VIGNOBLES BULLIAT

MORGON – CÔTES DE PY

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

Vineyard Information

Grape varieties : 100% Gamay

Plot size : 1 ha (2,47 acres)

Average age of the vines : 60 years

Elevation : 320-350 m (1050-1150 ft)

Soils : Blue stone and shale - depth : 30-40 cm (12-16 in)

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
- Cold storage : 50°F / 24-48H
- Yeast : Indigenous
- Fermentation : Temperature controlled concrete tank / 25 days with immersed cap
- No SO2 added during vinification
- Maceration technique : light pump-overs (reactivate the yeasts / slightly ventilate the wine) and slow infusion of the pomace
- Pneumatic press with a conveyer (no pump)
- Aging : 6 months in concrete tanks / on fine lees
- Fined : No
- Filtration : tangential
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

Structured and firmly dense wine that is rich, powered by black fruits with a mineral texture that will soften deliciously.



Press Ratings

91 pts Wine Enthusiast – 2018 vintage