

VIGNOBLES BULLIAT

MORGON - COU DE JUS

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 : 0,30 ha (0,74 acres)

Average age of the vines : 45 years

South-East facing (semi slopes)

Elevation : 300m

Soils : granite - depth : 30-40cm

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 : In amphora / 45 days with carbonic maceration
- No SO2 added during vinification
- Pneumatic press with a conveyer (no pump)
- Aging : 4 months in amphora / on fine lees
- Fined : No
- Filtration : tangential
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

Elegant aromas of ripe red fruits and berries with a touch of spices
Juicy palate with soft tannins. Well-balanced between acidity/freshness and ripeness.



Press ratings

93 pts « Editor's Choice » Wine Enthusiast – 2020 vintage