

# VIGNOBLES BULLIAT

## MORGON - LE COLOMBIER

### 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

Average age of the vines : 55 years

South-West facing (semi slopes)

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

Soils : 55% granite, 45% shale - depth : 30-40cm (12-16 in)

#### FARMING PRACTICES

- Training method : Gobelet
- 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 stainless-steel tanks / 21 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 stainless-steel tank / on fine lees
- Fined : No
- Filtration : tangential
- SO2 Total : <100ppm    Vegan : Yes

### Tasting notes

Elegant, with a delicately crafted profile marked with tangy raspberry and peach notes underscored with mineral, spice and floral aromas. Light, supple tannins.



### Press Ratings

92 pts Wine Enthusiast - 2020 vintage