

VIGNOBLES BULLIAT

MORGON - NATURE - ORGANIC

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 : certified Organic

« Nature » refers to the preservation of the Morgon identity, without chemical inputs.

Vineyard Information

Grape varieties : 100% Gamay

Plot Size : 4 ha (9,88 acres)

Average age of the vines : 20 years

South-East facing

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

Soils: 30% granite, 70% friable schist, depth : 60-70 cm (25 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 stainless-steel, concrete and oak tanks / 25-26 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

Light-bodied, with a round mouthfeel offering raspberry and peach notes that are marked with floral accents. Notes of spice and herb fine-tune the finish. Light tannins.



Press ratings

91 pts Wine Enthusiast – 2020 vintage

89 pts Wine Spectator – 2019 vintage