VIGNOBLES BULLIAT

MOULIN À VENT - ROCHE NOIRE

Story

The Bulliat family is a 7th generation of vinegrowers. Back in 1978, Jean Noël created his own estate to produce wine. Loic 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

« Roche Noire », meaning « Black Rock », refers to the dark soils of Manganese where this gamay is planted.

Vineyard Information

Grape varieties : 100% Gamay Average age of the vines : 45-50 years South-West facing (semi-slopes) Elevation : 320-350m (1050-1150 ft) Soils : 30% granite, 70% manganese - depth : 80 cm (32 in)

FARMING PRACTICES

- Training method : Cordon de Royat and 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 and concrete tanks / 25-26 days with immerged 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 tank & stainless-steel tank / on fine lees
- Fined : No
- Filtration : tangential
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

Elegant, with nice purity to raspberry, peach and orange zest flavors that are enhanced with floral and mineral details in this light-bodied red. Hints of tea, herb and licorice mingle on the finish..



Press Ratings :

91 pts Wine Enthusiast – 2020 vintage 89 pts Wine Spectator - 2019 Vintage 90 pts wine Enthusiast - 2018 vintage

