

Story

Bedouet Vigneron is a family tradition. Henri Bedouet, born in 1899, was a cooper and winegrower who launched and created the Bedouet estate. Michel Bedouet, started with his father at the winery in 1985 and purchased the vineyards in 1990. He continues the adventure today, and started organic conversion of the vineyards and winery at his onset. Michel produced his first organic grapes in 2013. In 2020, Antonin, Michel's son and the 4th generation, took over the reins of the estate and brings his mechanical and cultural expertise to the 19 hectare domain, cultivated primarily in the Muscadet sèvre et Maine sur Lie appellation.

Farming philosophy : certified Organic (since 2010)

Le Clos des Grands Primos is the 1st plot bought in 1977 by the modern day Bedouet winery

Vineyard Information

Grape varieties : 100% Melon de Bourgogne

Plot Size : 2,5 Ha (6 acres)

Average age of the vines : 30-35 years

South West facing

Elevation : 35m

Soils : Mica schist

FARMING PRACTICES

- Training method : Simple Guyot
- Cover crops
- No herbicides
- Green harvesting
- Regular ploughing
- Use of organic contact treatments

Winemaking

- Machine harvested / Destemmed 100%
- Pneumatic press
- Fermentation in temperature controlled stainless-steel tank / 30 days at 64-68°F
- No SO2 added before the end of the fermentation
- Aging : 12 months in stainless-steel tank / on lees
- Fined : No
- Filtration : Yes
- SO2 Total : <100ppm
- Vegan : Yes

Tasting notes

The nose is dominated by citrus notes : lime, grapefruit and a touch of flint. A richer style of Muscadet yet very fresh, showing stone fruit aromas with a mineral edge.



Press ratings

90 pts Best Buy Wine Enthusiast - 2022 vintage

90 pts Wine Enthusiast - 2020 vintage

90 pts Wine Enthusiast - 2019 vintage