

FAMILLE ROTALIER

VIN DE FRANCE – L'ARBUISSONNIÈRE

BEAUJOLAIS

Story

After 5 years of selling French wines in the US, followed by 5 years of running his own wine bar/cellar in the trendy 5eme arrondissement of Paris, Jean de Rotalier took the plunge and moved with his family to Beaujolais. He purchased a beautiful plot of land, planted in massal selection, situated in the village of Arbussonnas. Surrounding his home, the 3,2ha property is in the heart of Beaujolais Villages and Brouilly appellations. Since Jean took over in 2021 he turned it to organic conversion.

Farming philosophy : Organic (certification with 2023 vintage)

Vineyard Information

Grape varieties : 100% gamay

Plot Size : 1,3 ha (3,21 acres)

Average age of the vines : 50-55 years

North facing

Elevation : 350m (1150 ft)

Soils : Granitic

FARMING PRACTICES

- Training method : trellised Gobelet
- No herbicides
- Mowing by sheep
- Light ploughing with interceps and discs
- Organic fertilizers (Nettle and comfrey) and treatments (sulfure, copper)

Winemaking

- Hand picked grapes / Whole cluster
- Indigenous yeast
- Maceration technique : Semi carbonic. Closed tanks for the first 2-3 days followed by small pump-overs once a day for 8 days
- Fermentation : Temperature-controlled concrete tank / 11 days
- Pneumatic press
- Aging : 7 months in steel tanks / on lees
- Fined : No
- Filtration : No
- SO2 Total : <100ppm
- Vegan : Yes

Tasting notes

Light-bodied red wine with vibrant aromas of fresh fruit such as wild strawberries and cherries. Palate is full, refreshing, with an explosion of pure berries and a beautiful structure of soft tannins.

