

FAMILLE ROTALIER

VIN DE FRANCE – L'ARBUISSONNIÈRE

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 bunches with sorting on the vine and on sorting table
- Pre fermentation maceration : 11 days
- Indigenous yeast
- Fermentation : Temperature-controlled concrete tank / 11 days
- Maceration technique : pump-overs once a day for 8 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.

