

FAMILLE ROTALIER

BEAUJOLAIS VILLAGES – L'ARBUISSONNIÈRE SOUS LE CHEMIN

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 5^{eme} 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 for 2023)

Vineyard Information

Grape varieties : 100% gamay

Plot Size : 1 ha (2,47 acres)

Average age of the vines : 60-65 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 / 12 days
- Maceration technique : pump-overs once a day and 2 plungings
- Mechanical press
- Aging : 8 months in steel tanks / on lees
- Fined : No
- Filtration : No
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

A very fruity wine revealing powerful aromas of black fruits and pepper on the nose. This is followed by a crisp palate marked by black cherry, blackberry but also licorice and spices.

