

FAMILLE ROTALIER

BROUILLY – PISSE VIEILLE

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, and 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 the domain in 2021 he began organic conversion.

Farming philosophy : Organic (certification with 2023 vintage)

Vineyard Information

Grape varieties : 100% gamay

Plot Size : 0,9 ha (2.22 acres)

Average age of the vines : 60 years

South facing

Elevation : 350m (1150 ft)

Soils : alluvium and large pebbles

FARMING PRACTICES

- Training method : trellised Gobelet
- No herbicides
- Sheep grazing
- Light ploughing with interceps and discs
- Organic fertilizers: Nettle and comfrey
- Organic treatments: sulfur and 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 and large barrels / 15-20 days
- Malolactic fermentation : complete in concrete tank and large barrels
- Pneumatic press
- Aging : 5 months in old large barrels / on lees
- Fined : No
- Filtration : No
- SO2 Total : <50ppm
- Vegan : Yes

Tasting notes

This wine has a bright ruby color and purple highlights. It reveals a nose of black cherries, spicy and a beautiful minerality. On the palate, an incredible subtlety, tannins present but very supple, a retro-smell of wild strawberries and spices, intense and persistent aromas.

