

LAURENT PERRACHON & FILS

CRÉMANT DE BOURGOGNE – BRUT

BURGUNDY

Story

The Perrachon family settled in Juliéas in 1601 and have been making wine at La Bottière estate since 1877. Today the winery is run by 6th & 7th generation Perrachons, Martine & Laurent, and their sons Maxime & Adrien. They continue the work of their ancestors, with 34 hectares of vines in 7 Beaujolais appellations: Beaujolais Villages, Juliéas, Morgon, Moulin à Vent, Fleurie, Chenas and most recently Saint-Amour. In addition, they make a small amount of wine from the Mâconnais, notably Pouilly Fuisée, and Crémant de Bourgogne. Their plans for the future, are to eliminate any use of chemical products, reduce intervention in the vineyards and continue to be ambassadors for Beaujolais Crus and their new parcel focused cuvées.

Farming philosophy : Sustainable farming with organic processes

Vineyard Information

Grape varieties : 100% Chardonnay

Plot size : 4ha (9.88 acres)

Location : North of Beaujolais, La Chapelle de Guinchay

Average age of the vines : 30 years

South East facing, average slope 10%

Elevation : 175 – 260m (575 – 853ft)

Soils : Clay & limestone

FARMING PRACTICES

- Training method : Arcure Maconnaise
- Ploughing and working the soil between each row
- Severe disbudding
- Green harvest on young vinestock
- Cover crops

Winemaking

- Handpicked grapes into wooden crates. Sorting table in vineyard
- Whole cluster
- Pneumatic press & cold settling by gravity
- 1st Fermentation : Temperature-controlled stainless steel tank / 10 days at 77°F – Malolactic fermentation / 3 months
- 2nd Fermentation in bottle
- Aging : 15 months minimum on the slats
- Fined : yes
- Filtration : Yes
- Disgorgement : Yes
- Dosage : 6-7 g/l
- SO2 Total : <100ppm
- Vegan : Yes

Tasting notes

Notes of pear, white peach and subtle aromas of white flowers and honey. Fresh and harmonious mouth with brioche, butter and cooked pear aromas.

