

# VIGNOBLES BULLIAT AOC MORGON , NATURE



## WINEMAKER

Loïc et Noël Bulliat

## WINE REGION

Beaujolais

## STORY

Noël Bulliat and his son Loïc run this family estate that covers 27 ha in 8 different appellations in the heart of the Beaujolais region. It all started in 1978 when Noël bought 4 ha of Beaujolais Villages straight after having graduated from viticultural school. Today, under Loïc's guidance, the estate has switched to organic practices and was officially certified in 2013.

## VINEYARD

The Bulliat use eco-friendly techniques in the vineyards to avoid pesticides and limit yields, such as allowing grass to grow between the vines. All of the grapes are hand harvested. The terroir is located on schiste and granite soil with a South-East facing sun exposure. Vineyard management is executed sans chemicals nor pesticides, as well as through grassing and tilling. The vines are on average of 40 years old and they are planted on hillside as steep as 40% slope.

## VINIFICATION

The grapes are hand-picked with the whole clusters. A first cold maceration at 8 degrees Celcius is done to preserve aromatic profile in the grapes. The whole cluster are then moved to a cement tank for the semi-carbonic maceration, lasting 10 to 12 days using indigenous yeasts. The wines are aged in thermoregulated stainless steel tanks.

## TASTING NOTES

Aromas and flavours of stone fruit, pomegranate and blueberry. The wine has silky texture and a long finish to the mouth.

## FOOD PAIRING

Ideal with braised beef, roast duck rilette, lamb burger. The ideal serving temperature is 10 to 12°C / 52°F.

## QUICK FACTS

### VARIETY

100% Gamay

### VINEYARD SIZE

9.5 acres (4 ha)

### PRODUCTION

1300 cases

### AGING

Stainless steel

### FARMING

Certified Organic

### OTHER WINES FROM THIS ESTATE

Beaujolais Villages

