

# DOMAINE JULIEN BRAUD

## LA BULLE DE L'OUEST «PET NAT»



### WINEMAKER

Julien Braud

### WINE REGION

Loire Valley

**STORY** Julien Braud is from Monnières in the Sèvre et Maine appellation. Julien owns just over seven hectares, with only around five hectares going into his production. He took over the family estate around age 29, joining forces with the growing young winemakers in the region. His career in the business began at his family's estate (Fief aux Dames) in 2011. The rest is history!

This domaine is certified organic, and incorporates biodynamic practices. Julien does so by utilizing horses in the vineyard, natural yeasts for fermentation, and aging wines on lees in underground cement vats.

**VINEYARD** « La Bulle de l'Ouest » is coming from a shallow sand-silt soils seated on Amphibolyte giving fruity and easy wines.

**VINIFICATION** Manual harvest in 10-15Kg Basket, gentle press and slight settling before to let start the fermentation in vat up to 8% alc by vol. Fermentation starts by itself without exogenous yeasts and without enzymes. It occurs slowly at a low temperature (18-20°C). Cold stabilization, filtration and bottling before the fermentation restart in bottle and will use 17g of residual sugar (17g of sugar = 1% alc) to get the sparklers. Disgorgement happens 2 to 3 months later. The idea of the « Methode Ancestrale » is to only use the natural sugar for the fermentation, the sparkling process and the residual sugar.

**TASTING NOTES** A Naturally Shifted, « La Bulle de l'Ouest » wants to be a fun wine, friendly and festive. It is well balanced. The bubbles are elegant. The nose is intense and mainly characterized by aromas of fresh grape juice. In the palate, notes of ripe fruits while maintaining freshness.

**FOOD PAIRING** Deliberately low in alcohol, this wine can be drink by family and friends for a drink at dinner or just for fun ...

## QUICK FACTS

### VARIETY

100% Melon de Bourgogne

### AGING

Unoaked

### ALCOHOOL

9% ABV

