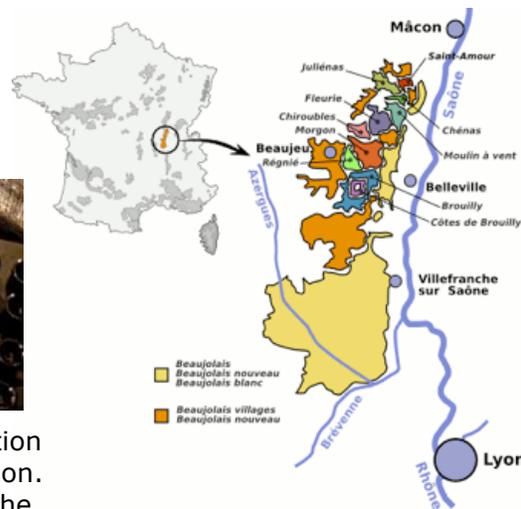




FRANCK BESSON "HANNAPOLLINE" BRUT NATURE – BLANC DE NOIR PÉTILLANT



Franck Besson's estate is located near Jullié in the heart of the appellation Juliénas, one of the finest terroir of the 10 "Crus" of the Beaujolais region. Out of his 17 acres, 2.5 are dedicated to Beaujolais Blanc, 3 acres to the Cru Juliénas and the rest is entirely focused on sparkling wine made from Gamay Noir à Jus Blanc, the traditional grape of Beaujolais.

When he took over after his father-in-law in the early 90's, after a career as a history teacher, he created a mini-revolution in this small village by transforming his cellar into a "Champagnisation" cave. After an intense training in Champagne he came back to his native Beaujolais with the best skills to make the finest bubbly.

Don't be surprised but you find an appellation for his wines since Gamay is not allowed for the Crémant de Bourgogne nor they would allow Beaujolais to have their own Crémant appellation. I guess whoever decide on this appellation has something to fear about the potential of Gamay!

The name "Rose Granit" is a tribute to the fascinating Terroir of pink granite that can be found in the area.

SOIL TYPE _____

Essentially "Granit rose" or Pink granite.
Warm Soil providing high maturity of fruit while lowering the acidity.

VARIETAL _____

100% Gamay noir à jus blanc.

CULTURE _____

Organic farming. Full certification for the 2013 vintage.
Only organic fertilizer: manure and compost. Working of the soil under the row. Harvest by hand in small 50 lb cases.

VINIFICATION _____

Base wine vinified in stainless steel vat. "Prise de Mousse" following the strict "Méthode Traditionnelle" with second fermentation in the bottle using Champagne yeasts. Ageing "sur lattes" for 12 months. Riddling on wooden "pupitre" (Rack). Disgorgement is made "à la volée", in order to bring oxygen and open up the wine. "dosage" Brut 10g/l. Every step is made 100% at the estate and each bottle is handcrafted.

TASTING NOTES _____

Charming rose petal hue. Aromas of fresh strawberry and raspberry. Refine bubbly that add to the refreshing character of the wine. The rounded and very fruit forward first taste is perfectly balance by a mostly dry finish. A delightful persistence with bright and appealing fruit.

Also available from the estate :

"Note Blanche" Blanc de Noir de Gamay (still white)

"Chardonnerets" Beaujolais Blanc (Chardonnay)

"Dentelle" Méthode Traditionnelle - **Brut** Blanc de Noir de Gamay

"Hannapolline" Méthode Traditionnelle - **Brut Nature** Blanc de Noir de Gamay

