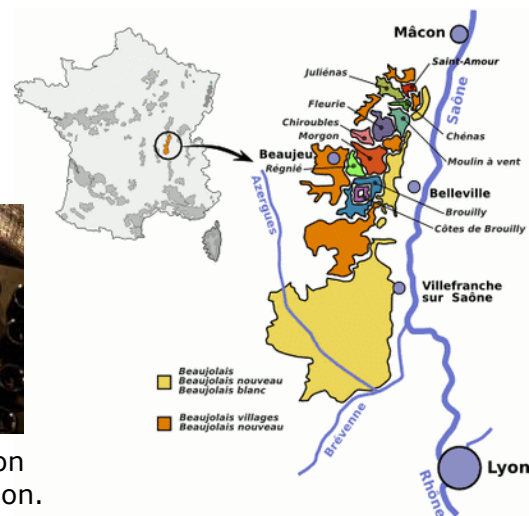




FRANCK BESSON "DENTELLE"

BLANC DE NOIR - MÉTHODE TRADITIONNELLE BRUT



Franck Besson's estate is located in Jullié in the heart of the appellation Juliénas, one of the finest terroir of the 10 "Crus" of the Beaujolais region. A rich granitic soil, old vines and a high density of plantation (10,000 vine per hectares) give very fruity and complex Gamay. Harvests are made by hand in the traditional 100 lb cases, perfectly respecting the integrity of the grapes.

Since 2009 the entire estate is in transition to Organic certification. Frustrated by the small exposure of the Beaujolais-Villages, Franck decided to innovate by producing the finest sparkling wines made from Gamay, proving the finesse and potential of this grape planted on Granit soil. Made by the "Méthode Traditionnelle" entirely at the estate in Jullié, his sparkling wines are aged for a minimum of 12 month on wooden "pupitre" (Rack), the finest way to make bubbly.

SOIL TYPE _____

Essentially Pink granite.

VARIETAL _____

100% Gamay noir a jus blanc

CULTURE _____

Organically certified estate.
Harvest by hand in small crates.

VINIFICATION _____

Direct pressing of hand harvested grapes.
First Fermentation in stainless steel tank for the "vin de base".
Second Fermentation in each bottle with the use of "Champenoise" yeasts and respecting the "Méthode Traditionnelle".
Ageing for 12 month on wooden "pupitre" (Rack) at the estate.
7g/l of residual sugar "Dosage"

TASTING NOTES _____

"Dentelle" means "Lace" in French and it's probably the best description for this wine. The granite-based soil gives the wine a mineral backbone that shines through on the pallet. The delicate flavors of white flower and pear bring a lot of intensity. Dry and crisp finish balancing nicely the experience.

Other wines from Franck Besson

Gamay blanc still white "Note Blanche"
Sparkling Rosé - Méthode Traditionnelle "Rose Granit"

