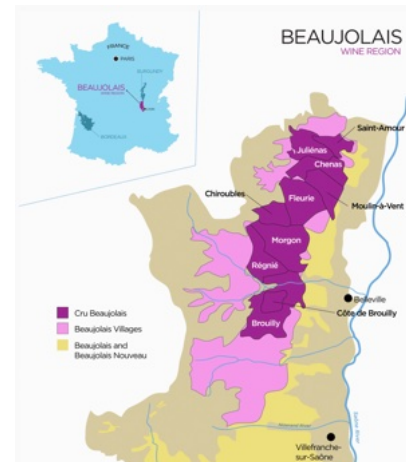




# FRANCK BESSON "ROSE NAT" PETILLANT NATUREL - GAMAY



Franck Besson's estate is located in Jullié in the heart of the appellation Julié, one of the finest Terroir of the 10 "Crus" of the Beaujolais region.

A rich pink granite soil, old vines of 60 years-old in average and a high density of plantation (10,000 vine per hectares) ensure optimum maturity and utmost complexity of the Gamay.

Since 2010 the entire estate has transitioned to Organic farming and the fruits are solely harvested by hand in the traditional 100 lb cases, perfectly respecting mother nature and the integrity of the grapes.

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 entirely at the estate using Méthode Traditionnelle, or Ancestrale of the Rose Nat, his sparkling wines spend anywhere from 6 months to 3 years on lees before disgorgement.

## SOIL TYPE \_\_\_\_\_

From Chénas Lieu-dit "En Remont". Pink granite and alluvial deposits.

## VARIETAL \_\_\_\_\_

100% Gamay noir a jus blanc. 50 years-old vines.

## CULTURE \_\_\_\_\_

Organically farmed estate since 2010. Use of natural fertilizer (compost). Traditional ploughing of the soil 3 to 4 time a year. Harvest by hand in small crates.

## VINIFICATION \_\_\_\_\_

Vinification with no additives, native yeasts, no SO2. Pneumatic pressing. 6 hours of skin contact. Wine bottled with some residual sugar. Single fermentation in bottle following the Ancestral Method, also known as Pétillant Naturel or Pet Nat. Full fermentation in bottle. Light disgorgement to remove the sediments. 0g/l of residual sugar "Brut Zero". 5 bars of pressure.

## TASTING NOTES \_\_\_\_\_

Dry and mineral driven. Red berries and tangerine dominate on the nose. Red currant, wild strawberry and blood orange aromas in the mouth. Nice firm tension and hint of spices in the lingering finish.

*Other wines from Franck Besson*

- "Rose Granit" Méthode Traditionnelle
- "Les Chardonnerets" Beaujolais Blanc
- "Le Griottier" Julié

