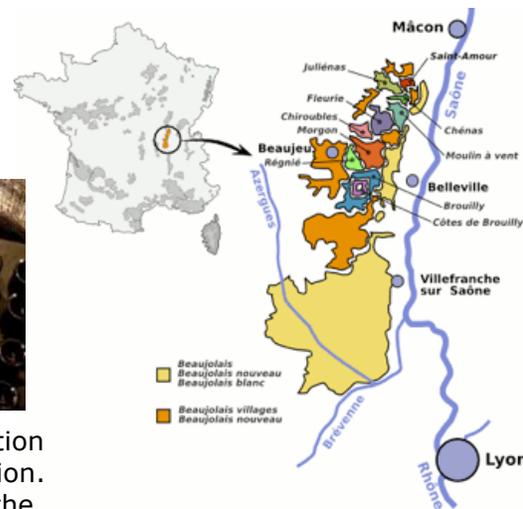




# FRANCK BESSON "HANNAPOLLINE" BRUT NATURE – BLANC DE NOIR PÉTILLANT



Franck Besson's estate is located near Jullié in the heart of the appellation Juliéna, 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 Juliéna 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 Hannapolline is a combination of his two daughter's name, Hannah & Apolline.

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

Granitic hillside at 850 feet elevation in the Juliéna Cru. Two parcels called "Les Blanches" & "Les Charnoriers" for a total of 2 acres.

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

100% Gamay noir a jus blanc. 40 years-old vines.

## 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 36 months. Riddling on wooden "pupitre" (Rack). Disgorgement is made "à la volée", in order to bring oxygen and open up the wine. Brut Nature or "0" Dosage. Every step is made 100% at the estate and each bottle is handcrafted. 100 cases prod.

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

Bright white flower aromas on the nose. The mouth is clean and displaying a lingering intensity. Deep pear and yellow peach tones with discreet yeasty texture. Pallet cleansing acidity brighten the finish. Dry as can be !

Also available from the estate :

- "Note Blanche" Blanc de Noir de Gamay (still white)
- "Chardonnay" Beaujolais Blanc (Chardonnay)
- "Dentelle" Méthode Traditionnelle - Brut Blanc de Noir de Gamay
- "Rose Granit" Méthode Traditionnelle - Brut Rosé de Gamay

