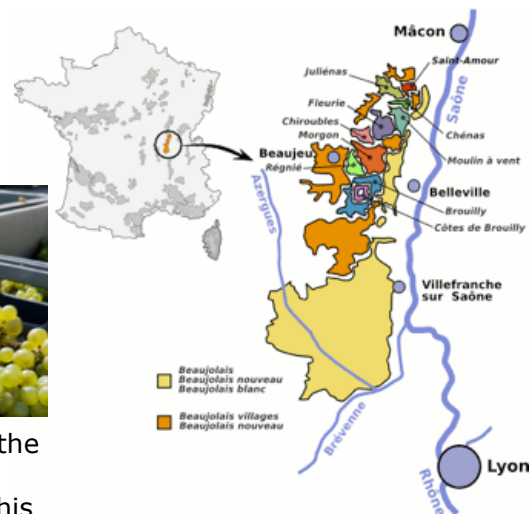




FRANCK BESSON "LES CHARDONNERETS" BEAUJOLAIS BLANC 2019



Franck Besson's 17 acres estate are located near Jullié in the heart of the appellation Juliénas, one of the finest terroir of the 10 "Crus" of the Beaujolais region. When Franck took over the estate in the 90's after his father-in-law and decided to convert close to the entire production to sparkling wine made from the traditional Gamay grape and following the strict Méthode Traditionnelle.

Fully certified organic in 2013, his estate sees only organic fertilizer since more than 2 decades, and he is gradually moving to biodynamic culture.

Even though his production is centered on Gamay Noir, he decided to venture into the "noble" Burgundian grape Chardonnay bringing it the Beaujolais flair.

The production of Beaujolais Blanc is a rarity for him but for the region too; of the 25,400 acres of vines planted in the region only 500 acres are dedicated to white wines. Even if it represents only 2% of the surface, Beaujolais Blanc can display two specific profiles. There is the chalky soil of the South which reveals a fruity character, or the schistose and granitic soils of the North, where you find most of the Cru. It is here, in Juliénas and around, that the Chardonnay shows its greatest depth.

SOIL TYPE _____

Alluvial clay, slit and gravel soil – provides optimum ripeness and aromatic
Single parcel of 2.4 acres at 1,140 feet elevation

VARIETAL _____

100% Chardonnay. 12 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 cases.

VINIFICATION _____

Pneumatic pressing of the hand-harvested grapes.
Fermentation with natural yeast in stainless steel vats at cold temperature (61F). Malolactic fermentation made before winter. 6 month aging on fine lees in stainless steel vats. **250 cases production**

TASTING NOTES _____

Golden yellow robe. Typical nose of Chardonnay with white flower, green apple, citrus, almond and gentle notes of "Brioche". In the palate, the wine is fresh and display a precise minerality. A Burgundian approach !

Also available from the estate :

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

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

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

"Rose Granit" Méthode Traditionnelle - **Brut Rosé** de Gamay

