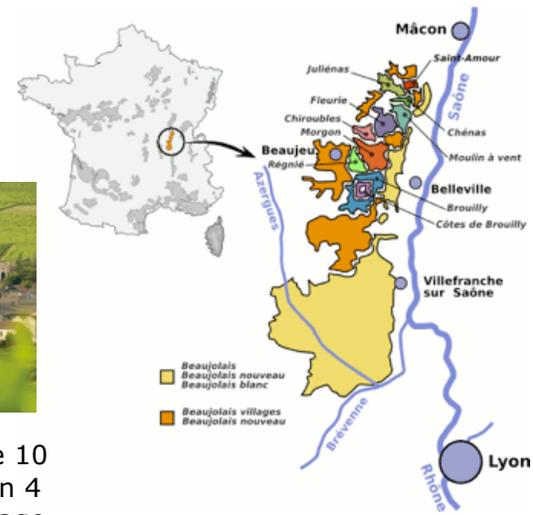




FRANCK BESSON "LE GRIOTTIER" JULIÉNAS 2018



Juliénas is, with Saint-Amour, the northernmost appellation among the 10 "Crus" of the Beaujolais wine region. Juliénas wines can be produced in 4 different villages covering 1,400 acres total. Legend says, that this village owes its name to Julius Caesar, vines being planted in the area since the roman time more than 2,000 years ago.

Franck Besson's estate is located in Jullié in the heart of the appellation Juliénas. Fully certified organic in 2013, his estate sees only organic fertilizer since more than 2 decades, and he is moving to biodynamic culture now. Franck is not one to follow the trend but instead creates his own, when he 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.

The name "Le Griottier", which means "Sour cherry tree", have been given to this wine after the century old tree standing proud in the middle of the parcel that come in the production of this wine.

SOIL TYPE _____

4 acres single granitic plot "Le Côteau des Chanoriers". Elevation 1,000 ft. South-West orientation.

VARIETAL _____

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

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 _____

Carbonic maceration with no SO2 in stainless steel vats. Maceration happens during 10 days with punching of the cap. Ageing during 12 months, in the same vats, on fine lees. Light filtration before bottling.

TASTING NOTES _____

Intense raspberry and cherry scents with strong violet flower overtone. Broad and creamy texture offering juicy red berry and a hint of white pepper. Lingering cherry note and supple tannins.

Other wines from the estate:

Brut Blanc de Noir - "Dentelle"

Brut Rosé - "Rose Granit"

Beaujolais Blanc "Les Chardonnerets" & Gamay Blanc

