

VIGNOBLES BULLIAT

Beaujolais Villages

Story

Starting from the 4 ha bought by Noël Bulliat after he had finished viticultural college, this family estate now spreads over 27 ha in the very heart of the Beaujolais region. The Bulliat use eco-friendly techniques in the vineyards to avoid pesticides and limit yields, such as allowing grass to grow between the vines. Their production has been officially certified organic since 2010. All of the grapes are hand harvested.



Grape varieties

100% Gamay- Gobelet trained

Average age of vines : 40 years

Terroir

Plot size: 5ha. Clay and limestone. South-East facing.

Winemaking

Grassing, tilling.

Vinification: 10 to 12 days semi-carbonic maceration of the whole clusters using indigenous yeasts.

Maturation: up to 6 months in thermo-regulated stainless steel tanks.

Tasting notes

Bright cherry colour, aromas of red fruits dominated by strawberries and blackcurrants. Fine-grained tannins lead onto a fresh and silky finish.

Will keep 3 years.

Food pairing suggestions

Ideal with roasted pork chops, stuffed mushrooms, pizza, pasta in tomato sauce and cold buffet food such as charcuterie, salad and cheese.

