

BUISSONNANTE -BEAUJOLAIS VILLAGES AOP-

HARVESTING:
BY HAND

GRAPE VARIETY:
100% GAMAY

TERROIR:
GRANITIC SAND SOIL. THE VINES ARE OVER 80 YEARS OLD.

VINIFICATION:
THE BUNCHES ARE VATTED WHOLE.
FOR VINIFICATION, ONLY INDIGENOUS YEASTS ARE USED.
MACERATION IN A NEUTRAL CEMENT VAT IS FOLLOWED BY PARTIAL BARREL MATURING.

MATURING:
PARTIALLY MATURED IN BURGUNDIAN OAK BARRELS ON FINE LEES.
ASSEMBLY OF THE WINE MATURED IN BARRELS AND THAT MATURED IN VATS TAKES PLACE BEFORE BOTTLING.

BOTTLING:
FOLLOWING THE LUNAR CALENDAR.

HOW THIS CUVÉE GOT ITS NAME:
THE NAME «BUISSONNANTE» IS A WORD WE CREATED TO BRING «BUISSON», MEANING BUSH, TO MIND. EACH OF THE VINES IN THIS VERY OLD VINEYARD LOOKS LIKE A LITTLE BUSH THAT IS RINGED WITH WILD PLANTS FROM THE SPRING.

PERSONALITY:
THIS WINE BOAST NOTES OF CANDIED FRUIT? KIRSCH AND SPICE? ALL THE WHILE RETAINING A BEAUTIFULLY BALANCED MOUTHFEEL AND GREAT FRESHNESS.
THIS WINE IS A MULTITUDE IN ONE, WITH BREATH-TAKING COMPLEXITY ON THE PALATE.