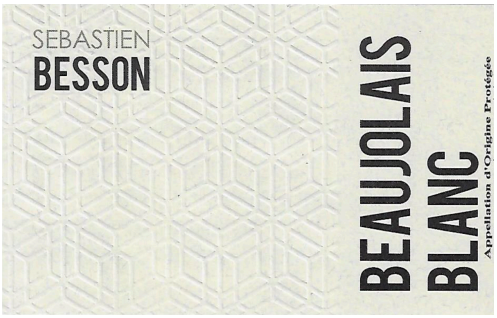

SÉBASTIEN BESSON
Beaujolais Blanc

REGION/ ORIGIN	Beaujolais Beaujolais Blanc AOC	WINEMAKER	Sébastien Besson
VINTAGE	2022	WINERY ESTABLISHED	2016
VARIETALS	100% Chardonnay	VINEYARD(S)	Estate fruit Le Châtelard
ALCOHOL	13%	AGE OF VINEYARD(S)	15-20 years old
FERMENTATION	Old barrels Indigenous yeasts	SOIL TYPE	Limestone & clay
AGING	11 months	ELEVATION	300 meters
AGING VESSEL	Used French barrique	FARMING METHODS	Organic
FILTER/FINING	None	TOTAL PRODUCTION	3,000 bottles
TOTAL SULFUR/ RS	30 mg/l 1 g/l	HARVEST TIME	Mid September

Besson is a new extension from the four-generation estate Domaine du Penlois. The ability to start with estate fruit nestled within some of the top Cru of Beaujolais is not only rare, but also incredible.

There is a very exciting renaissance that has been happening in the Beaujolais region of France, and at its core is a new generation of winemakers that have learned everything they know from their progenitors. To pair with that unparalleled guidance, there is a youthful energy and worldly view that is taking the wines and the region to new heights. *Sébastien Besson* is now the fourth generation of the family to take the helm at Domaine du Penlois, which originated in the 1920's by his great-grandfather Benoît, situated on a small hill called Lancié (nestled in between Morgon, Fleurie, and Moulin-à-Vent). Sébastien's father, Maxence, took over in 1977 and accrued more and more Cru vineyards in the region, giving the Domaine 30 hectares in total. While making the sustainably farmed Domaine wines with his father, Sébastien began an eponymous project in 2016. He converted small granite-rich plots on the property to strict organic farming, spanning not only portions of their Village Appellation sites, but parcels of three Crus as well (a total of 7 hectares). With natural fermentations and aging in concrete vats, and a small sulfur addition before bottling, the wines of Sébastien Besson are pure, driven, and remarkable expressions of top Beaujolais.

Respect for the land, the grapes, and the entire process, is my top priority…
Because without these things, I have nothing – Sébastien Besson

The *2022 Sébastien Besson Beaujolais Blanc* is a wine that showcases the seriousness and true class that Chardonnay from the very south of Burgundy can possess. Coming from the upper slopes of Le Châtelard hill just outside of Lancie, the grapes are harvested and brought to the cellar for a cold soak, gentle press, and natural fermentation in used oak barrels. The wine is then aged in the same wood for close to a year with no lees stirring for 11 months and only topped up occasionally to showcase the benefits that more oxygen can provide in creating this amazing style of the grape (think more towards Jura's woody style over typical 'oaky' Chardonnay). Only seeing a small dose of sulfur before bottling, the wine is then aged for several months before release. The nose is gorgeous with yellow pear and apple, toasty notes, and a deep salty core. The mouth follows with vibrant yet luscious acidity, dancing with fruit, hints of wood, and a long unique finish perfect for grilled fish, and great cheese.