SÉBASTIEN BESSON
Nouveau Beaujolais-Villages

REGION/ ORIGIN	Beaujolais Beaujolais Villages AOC	WINEMAKER	Sébastien Besson
VINTAGE	2025	WINERY ESTABLISHED	2016
VARIETALS	100% Gamay	VINEYARD(S)	Estate fruit (7ha)
ALCOHOL	12.5%	AGE OF VINEYARD(S)	38 years old
FERMENTATION	Concrete (all carbonic) Indigenous yeasts	SOIL TYPE	Granite
AGING	NONE!	ELEVATION	300 meters
AGING VESSEL	NONE!	FARMING METHODS	Organic
FILTER/FINING	Diatomaceous Earth No fining	TOTAL PRODUCTION	3,000 bottles
TOTAL SULFUR/ RS	15 mg/l 0 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 *2025 Sébastien Besson Nouveau Beaujolais Villages* is a vibrant, fruity, and remarkably fresh example of the gorgeous Gamay fruit that estate grows right outside of the winery in the village of Lancié. Intended for the Nouveau style, the hand-picked fruit comes directly to the cellar for a natural whole-cluster carbonic fermentation in open concrete vats, giving the greatest and fruitiest expression possible, while not being forced and un-interesting like the category's reputation sometimes holds. The grapes were very gently pressed after about 8 days and as soon as fermentation was complete, the wine was lightly filtered and bottled with only a small dose of sulfites. By law, the wine could not ship from France before the morning of October 22nd but then began its journey to arrive in the customer's hands near the famous 'Nouveau Beaujolais Day' (the third Thursday of November). But, with the more serious intent behind this wine, it will drink splendidly for its first several months in the bottle, with the fresh bright crunchy fruit of the vintage showing strong!