SÉBASTIEN BESSON
Beaujolais Villages

REGION/ ORIGIN	Beaujolais Beaujolais Villages AOC	WINEMAKER	Sébastien Besson
VINTAGE	2023	WINERY ESTABLISHED	2016
VARIETALS	100% Gamay	VINEYARD(S)	Estate fruit (7ha)
ALCOHOL	13%	AGE OF VINEYARD(S)	38 years old
FERMENTATION	Concrete & Stainless Indigenous yeasts	SOIL TYPE	Granite
AGING	6 months	ELEVATION	300 meters
AGING VESSEL	Concrete tank	FARMING METHODS	Organic
FILTER/FINING	Diatomaceous Earth No fining	TOTAL PRODUCTION	13,500 bottles
TOTAL SULFUR/ RS	28 mg/l .49 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 *2023 Sébastien Besson Beaujolais Villages* is a gorgeous and bright example of some of the estate's organically farmed fruit. 35-year-old bush vine Gamay from a few plots of granite-filled soil, situated right around the cellar in Lancié, are hand harvested and brought to the winery in small baskets. The grape bunches remain in a cold room for a night to retain the expressive aromatics before they are placed into concrete vats for natural whole-cluster fermentation. Only one or two pump overs are performed daily for just over two weeks before a gentle pressing off of the skins, and then back into the concrete to finish its fermentation. Then after six months of aging, a small (and only) sulfur addition is made before the wine is bottled. The expressive wine that results is full of bright and juicy brambly fruit on the nose, with hints of forest floor and stone, and fresh purple violets. The palate is vibrant and has enticing fruit for days; raspberry, tart cherry, and a soft umami character that dances beautifully with the lively acidity.