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SÉBASTIEN BESSON

Juliénas

REGION/ ORIGIN	Beaujolais Julienas AOC	WINEMAKER	Sébastien Besson
VINTAGE	2023	WINERY ESTABLISHED	2016
VARIETALS	100% Gamay	VINEYARD(S)	Estate fruit (7ha)
ALCOHOL	13.5%	AGE OF VINEYARD(S)	35 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	7,000 bottles
TOTAL SULFUR/ RS	30 mg/l 1.2 g/l	HARVEST TIME	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 Juliénas* comes from a small parcel of estate fruit within this esteemed northern Cru. All bush vine Gamay that is hand harvested when the balance between sugar and acidity is perfect, the grapes are brought to the cellar for an evening in a cold room in order to retain some phenolic and aromatic character. Whole cluster fermentation begins naturally after the grapes are placed into both concrete and stainless steel vats for 17 days before a gentle pressing. The wine is then placed back into the same vessels to finish fermentation and rests in concrete for close to six months, and sees a small dose of sulfites before it is bottled. The aromas are explosive with mountain blueberry, ripe red cherry, the crust of a mixed berry pie, clove, orange zest, and fresh cut flowers. In the mouth the fruit hits with brightness, yet has a bit of density behind it to fill the palate from front to back, all to be lifted again in a finish of lively acidity, soft tannin, and lingering red fruit.