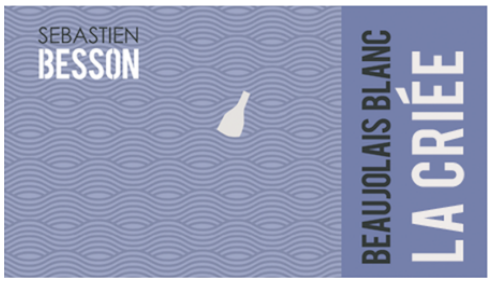

SÉBASTIEN BESSON
La Criée Beaujolais Blanc

REGION/ ORIGIN	Beaujolais Beaujolais Blanc AOC	WINEMAKER	Sébastien Besson
VINTAGE	2023	WINERY ESTABLISHED	2016
VARIETALS	100% Chardonnay	VINEYARD(S)	Estate fruit Le Châtelard
ALCOHOL	12.5%	AGE OF VINEYARD(S)	15-20 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Limestone & clay
AGING	7 months	ELEVATION	300 meters
AGING VESSEL	Stainless tank	FARMING METHODS	Organic
FILTER/FINING	None	TOTAL PRODUCTION	10,000 bottles
TOTAL SULFUR/ RS	20 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 *2023 Sébastien Besson 'La Criée' Beaujolais Blanc* is a vibrant and exceptional expression of Chardonnay from Beaujolais. On the property there is a small plot of limestone and clay that is dedicated to growing Chardonnay versus Gamay, and each year it creates beautiful depth in the fruit. The fruit is hand-harvested and arrives to the cellar for an immediate pressing into a very cold tank. Natural fermentation begins in stainless steel and lasts for about one month with daily pump-overs. The finished wine rested in tank for about seven months before a small (and first) dose of sulfites, no filtration nor fining, and then bottling. The result is a golden straw white with aromatics of apples, crisp but ripe pears, and stony minerality. In the mouth, there is a lovely texture that remains vibrantly fresh, while still giving weight and depth, loaded with fruit, brine, and earth. Long in the mouth, and built for a gigantic feast.