

## SÉBASTIEN BESSON

### La P'Tite Bulle



REGION/ ORIGIN	Beaujolais Beaujolais Villages AOC	WINEMAKER	Sébastien Besson
VINTAGE	NV	WINERY ESTABLISHED	2016
VARIETALS	100% Chardonnay	VINEYARD(S)	Estate fruit Le Châtelard
ALCOHOL	11%	AGE OF VINEYARD(S)	15-20 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Limestone & clay
AGING	3 months	ELEVATION	300 meters
AGING VESSEL	Bottle conditioned (Ancestral Method)	FARMING METHODS	Organic
FILTER/FINING	Coarse filtration No fining	TOTAL PRODUCTION	2,500 bottles
TOTAL SULFUR/ RS	10 mg/l .2 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 *Sébastien Besson 'La P'Tite Bulle' Petillant Naturel* is a stunning 'pet-nat' that comes from the Chardonnay grapes growing on the estate. The limestone soils give gorgeous texture and crispness to the grapes, and going through the Ancestral Method of sparkling production, and the name 'the small bubbles' is perfect for this finished bubbly. The grapes are harvested and begin a natural fermentation in stainless steel tanks after a gentle pressing. Once the sugar level gets down to 16 g/l, the fermentation is halted with cold temperatures, is coarsely filtered, and then bottled without any sulfites. The fermentation then continues naturally once the temperature rises again, and the sugars are eaten to basically zero. With the lees still in the bottle, the sparkling pet-nat is ready for consumption for any occasion really. The aromas are fresh, lively with citrus and minerality, and backed up with ready-to-eat apples from-the-tree fragrance. The mouthfeel is lovely, with a creamy and bready mousse, crispy fresh tree fruit juiciness, hints of salinity, and a long finish full of acidity that leads to delicious sip after delicious sip.