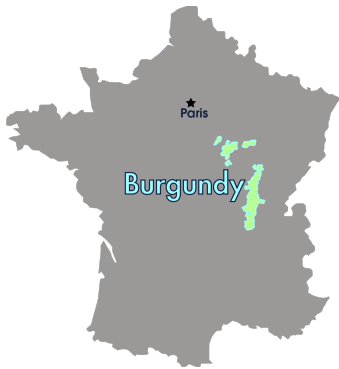
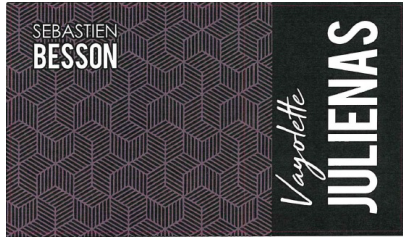


## SÉBASTIEN BESSON

### 'Vayolette' Juliéнас



REGION/ ORIGIN	Beaujolais Juliéнас AOC	WINEMAKER	Sébastien Besson
VINTAGE	2021	WINERY ESTABLISHED	2016
VARIETALS	100% Gamay	VINEYARD(S)	Vayolette Lieu Dit (.75ha)
ALCOHOL	13%	AGE OF VINEYARD(S)	50-60 years old
FERMENTATION	Concrete & Stainless Indigenous yeasts	SOIL TYPE	Granite
AGING	10 months	ELEVATION	300 meters
AGING VESSEL	225L French oak (3-8 <sup>th</sup> use)	FARMING METHODS	Organic
FILTER/FINING	None	TOTAL PRODUCTION	3,500 bottles
TOTAL SULFUR/ RS	25 mg/l 0 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 2021 'Vayolette' Juliéнас comes from a small .75 hectare lieu-dit from the estate's amazing vines in this northern Cru. The bush vine Gamay 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. The grapes go through whole cluster fermentation naturally in concrete vats for 17 days before a gentle pressing. The wine is then placed in used French barrique for the next 10 months, and only sees a touch of sulfites before bottling with no fining or filtration. The finished bottling is nothing short of spectacular Gamay, bursting from the glass with bright red fruits, purple flowers, and something like a cool breeze that comes off a forest floor. In the mouth, the texture is electric, layered with nuanced fruits and spices, while having refreshing acidity that washes through the mouth like a dance. A lovely long finish and a wine built to enjoy over several years.