

Sébastien Besson Beaujolais Villages

(Beaujolais-Villages AOC)

100% Gamay



The Sébastien Besson Beaujolais Villages is a gorgeous and bright example of some of the estate's organically farmed fruit. Natural whole-cluster fermentation takes place in concrete and only one or two pump overs are performed daily for just over two weeks before a gentle pressing off of the skins. Then after six months of aging, a small 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.

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