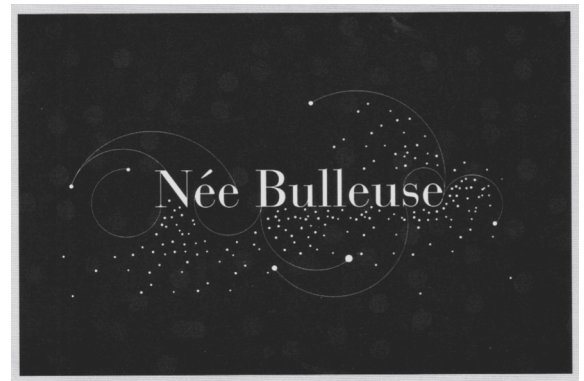


Née Bulleuse

Bernard VALLETTE



LOCALITY: FRANCE – Beaujolais

APPELLATION: Vin de France

GRAPE VARIETY: Gamay

WINEMAKER: Bernard Valette

VINEYARD: 7 ha. between 4 and 60 years old. Planted at 300m elevation over clay-limestone soil.

VITICULTURE: Biodynamic (certified Demeter).

WINEMAKING: Pressed horizontally. Cold maceration. Then fermented over indigenous yeasts in stainless-steel tank.

AGING: Aged on lees for 4 months in stainless-steel tank, then bottled and aged for 3 years.

BOTTLING: No fining but diatomaceous earth filtration. Dosage: 8 g/L.

