

ANTOINE & MAXIME GRILLOT

# Beaujolais

*En Besset*

**DOMAINE DE FA**



**Organic (biodynamic farming).**

After Chénas, Saint-Amour is the region's second smallest cru, with its 360 hectares of vines spread across 12 climats. Bordering the Mâconnais, it is also Beaujolais' most northerly cru. The Beaujolais En Besset is drawn from the non-cru vines on Saint-Amour's Côte de Besset, hence the name of the cuvée.

Domaine de Fa bases this particular cuvée on a roughly equal blend of vines that sit within both the 'Beaujolais-Villages' and 'Beaujolais' AOCs (rather than making two cuvées), and certain vintages may also contain some declassified Saint-Amour fruit. At its edge of the Juliéna border, the Côte de Besset reaches 450 metres so even in warm years you get lovely, mouth-watering freshness and perfume.

The winemaking is very traditional for Beaujolais; the grapes are naturally fermented, semi-carbonic style, with 100% whole bunches in concrete fermenters. The ferments last for 7 -10 days and the wines are then matured in large oak barrels (20 and 30 hl Stockinger foudre and 600 litre demi-muid). All the wines are bottled without filtration. The high grown personality of the 2016 shines through with a bright, brisk and delicate mouthfeel and red berry, cranberry fruit shot through with smoky minerals. Light-bodied and delicious, give it plenty of air and a plate of charcuterie.