

# LISE & BERTRAND JOUSSET

“BUBULLE” PET-NAT



## ON THE FARM

**FARMING:** Practicing Biodynamic

**HARVEST:** By hand

**TOTAL AREA:** 8.7 hectares

## IN THE VINEYARD

**SOIL:** Sand and flinty limestone

**VINE AGE:** 70 years old

**YIELDS:** 30HL/ha

**VINEYARD SIZE:** 1.2 ha

## IN THE CELLAR

**YEAST:** Indigenous

**FERMENTATION VESSEL:** Used oak barrels

**AGING:** In bottle (12 months)

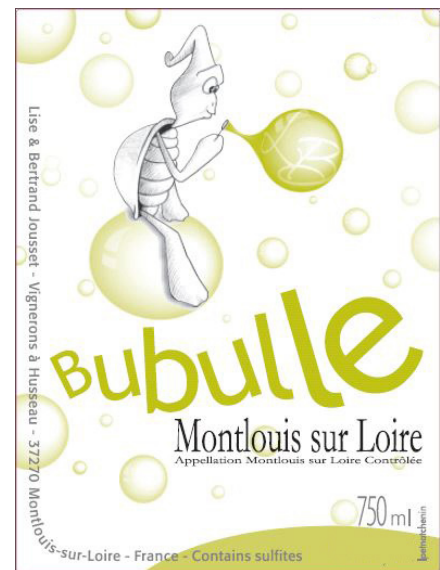
**FILTRATION:** None

**FINING:** No

**SULFITES:** Zero added

**ALCOHOL:** 13%

**PRODUCTION:** 400 cases



### 100% CHENIN

- Grapes arrive in small cases
- Direct press
- Juice goes by gravity in used oak barrels for fermentation to happen
- Fermentation is stopped when 15g of sugar remains
- Bottling between December and February, according to the vintage
- Fermentation will start again in bottle
- 1 year aging in bottle
- Disgorging and filling to the top with other bottles
- Corking

**NOTE:** “Bubulle” comes from a single vineyard of 70 years old Chenin.

**REGION:** Loire

**AOP –** Montlouis-sur-Loire