

Guillemot-Michel Une Bulle Methode Ancestrale Sparkling

Domaine Guillemot-Michel

France - Burgundy

This cuvée was created originally to celebrate the wedding of daughter Sophie Guillemot and Gautier!

The Chardonnay grapes come from a historic parcel of the estate - La Lie-Monin - that had been leased for nearly 30 years and that the family decided to cultivate again in 2013 following up a change of viticulture practice (towards organic) from their main neighbor.

"Bulle" is produced with the "methode ancestrale" - meaning only natural sugars are used from grapes that are harvested at optimum maturity, being less acidic and more aromatic, giving a beautiful fresh and elegant sparkling wine of crisp and juicy flavors, firm acidity and a long finish.

Specifications

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|-------------------------------|---|
| Varietals | 100% Chardonnay |
| Agricultural Practices | Biodynamic |
| Certifications | Bodyvin |
| Soil type | red clay, high in iron |
| Vinification | Biodynamically grown old vines, hand-harvested, gently pressed and naturally fermented in bottle under the "ancestral" method. It aged on lees for 18 to 36 months before disgorgement. |
| Pairings | White meat, dessert, fruits, mild cheese, delicious on its own |



Codes, Weights and Measures

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|----------------------|------------------------------|
| UPC | 7 84585 02460 5 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02460 2 |
| Case Weight | 43 |
| Layers/Pallet | 7 |
| ABV | 12.00% |
| SRP | \$ 62.99 USD 750mL Bottle |

Reviews and News

- 2019 Guillemot-Michel Une Bulle Methode Ancestrale Sparkling - 92 PTS - WA
- 2018 Guillemot-Michel Une Bulle Methode Ancestrale Sparkling - 94 PTS - Editors' Choice - WE
- 2018 Guillemot-Michel Une Bulle Methode Ancestrale Sparkling - 91 PTS - WA

2017 Guillemot-Michel Une Bulle Methode Ancestrale Sparkling - 92 PTS - WA

2017 Guillemot-Michel Une Bulle Methode Ancestrale Sparkling - 90 PTS - WE