

# 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

<b>Varietals</b>	100% Chardonnay
<b>Agricultural Practices</b>	Biodynamic
<b>Certifications</b>	Bodyvin
<b>Soil type</b>	red clay, high in iron
<b>Vinification</b>	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.
<b>Pairings</b>	White meat, dessert, fruits, mild cheese, delicious on its own



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02460 5
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02460 2
<b>Case Weight</b>	43
<b>Layers/Pallet</b>	7
<b>ABV</b>	12.00%
<b>SRP</b>	\$ 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