

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

Varietals	100% Chardonnay
Agricultural Practices	Biodynamic
Certifications	Biodyvin
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

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