



Bernard Vallette

| Wine                  | Class     | Variety    | Village                 | Farming   | Vinification  | Elevage   |
|-----------------------|-----------|------------|-------------------------|---|---|---|
| <b>Née Bulleuse</b>   | Sparkling | 100% Gamay | Lachassagne, Beaujolais | Demeter-certified biodynamic; 10,000 vines per hectare; biodynamic; yield appx 40hl/ha; cultivated and harvested by hand. Pink granit | Cold maceration, gentle pressing, fermentation with wild yeast in stainless steel; methode traditionnelle; sur lees 3+ years. | Wine rests in bottle 3-6 months before release. |
| <b>Quatre Saisons</b> |           | 100% Gamay | Lachassagne, Beaujolais | Demeter-certified biodynamic; from the southern distric of Beaujolais with volcanic soils;  | Carbonic maceration; Hand harvested, natural yeast fermentations, no chaptalisation; no additional sulfites.                  |   |