

## 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>         | Biodyvin                                                                                                                                                                                |
| <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<br>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 |