

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

VIGNOBLES BULLIAT

AOP Beaujolais
Red

PRESENTATION

The estate was founded in 1978 by Noël Bulliat, today joined by his son Loïc. Originally 4 hectares, the farm now covers 28 hectares, spread over eight appellations, including five Beaujolais crus. Part of the vineyard is managed in organic farming, the other in sustainable farming. Vinifications favor traditional semi-carbonic fermentations, with aging in tanks or barrels for the parcel cuvées. The strength of the estate: a diversity of appellations and a modern approach to Gamay, with fruity, fresh, and balanced wines.

VARIETAL

Gamay 100%

LOCATION

Altitude of 350 meters above sea level, south-east exposure.
Age of vines: 50 years old

TERROIR

Clay-limestone and granite soils.

IN THE VINEYARD

Soil work, plowing. Use of only natural products authorized in organic farming.

WINEMAKING

8-day maceration with whole bunches. Temperature control throughout the process.

AGEING

Aged in temperature-controlled stainless steel vats.

SERVING

Serve at 14 to 16°C.

AGEING POTENTIAL

3 to 5 years

TASTING

"Les Régionales" is a pure and lively expression of the Beaujolais-Villages appellation. The wine opens with a bright ruby color and an inviting nose of juicy red fruits cherry, raspberry, and redcurrant lifted by delicate floral hints of peony. On the palate, it's light, fresh, and delightfully drinkable, with a crisp acidity that enhances the fruit-driven profile. Silky, barely-there tannins support a well-balanced structure, making it a charming wine for immediate enjoyment. This is an honest, unpretentious Gamay, speaking clearly of its terroir and crafted for convivial moments.

FOOD PAIRINGS

With its fresh, fruit-forward character, "Les Régionales" pairs easily with a wide variety of dishes. It's a natural companion to cured meats, pâtés, or a classic brioche sausage roll. At the table, try it with beef stew in red wine, duck confit shepherd's pie, or a grilled vegetable tian. Its versatility also makes it ideal with everyday favorites like quiche Lorraine, roast chicken, dauphinoise potatoes, or a goat cheese-topped gourmet burger. Lightly chilled, it's also great with summer fare such as a lentil and bacon salad or marinated beef skewers.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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