

# THIERRY TISSOT BUGEY BLANC BRUT MÉTHODE TRADITIONNELLE



Altesse, Chardonnay, Jacquère & Aligoté. Abundant bubbles. Aromas of florals and brioche. An ideal apéritif wine, with a distinctive alpine flavor profile and elegant balance from the indigenous grapes and extended lees aging. Round and generous. Organic.

From the Tisot Estate vineyard in Vaux-en-Bugey, France. The Altesse was planted in 2001, the Chardonnay in 1990, the Jacquère & Aligoté in 1900. The soil is calcareous clay. Organic farming. The grapes are manually harvested in a first-pass before the harvest for the still wines. The alcoholic fermentation for the different grape varieties is done separately before blending for the spontaneous malolactic fermentation. All this is done at a low temperature in temperature- controlled stainless steel tanks. After bottling, the wine goes through its secondary fermentation and ages on the fine lees for 36 months. Finally, this *méthode traditionnelle* wine is given a dosage of 3g/L to allow the freshness and varietal character of the wine to shine.

It would be hard to find anyone as devoted to the concepts of sustainable and local as Thierry and Céline Tisot. Their village, Vaux-en-Bugey, has been home to the Tisot family for a very long time. They are the fifth generation to work the vineyards in their bucolic sub-alpine setting. Their vision is of a sustainable ecological future with a thriving local economy to pass on to their two children, and Céline and Thierry are demonstrating that top-quality *méthode traditionnelle* sparklers can be made in Bugey, transmitting a clear and unique Bugey identity. They completed organic certification in 2019, and implement many aspects of biodynamic agriculture. Their vineyards are surrounded by sub-alpine forests and are full of biodiversity. The ethos of the Tisot house is communitarian, lifting their village and region. They are part of a local producer's cooperative shop, which sells locally produced goods directly to consumers, and work with a regional group dedicated to finding, identifying, and propagating ancient grape varieties. Their philosophy of winemaking is one of being true to themselves and their land. The resulting wines clearly reflect their personalities and the place they live and work: honest, thoughtful, bucolic. These are not showy wines trying to make a point, quite the contrary. As Thierry puts it, *"our wines are like a shy person, they won't jump out at you with open arms. But if you take the time to get to know them, you'll discover just how much they have to say"*.

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## Tasting Note:

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## Shelf Talker:



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