

THIERRY TISSOT BUGEY ROSÉ EXTRA DRY MÉTHODE TRADITIONNELLE



Gamay and Mondeuse. Compelling and fresh, with grapefruit and strawberry, depth and minerality. As an Extra-Dry, it has an exceptional balance that will play well at the beginning and end of the meal (or throughout your picnic!). Organic.

From the Tissot Estate vineyard in Vaux-en-Bugey,, France. The Gamay was planted in 1977, the Mondeuse in 2001. The soil is limestone and clay with blue marl veins. Organic farming. The grapes are manually harvested in a first-pass before the harvest for the still wines. For both varieties, the grapes are direct-pressed and then fermented at a low temperature in stainless steel tanks. Malolactic fermentation is spontaneous. The wine rests on the fine lees until the following February when it is bottled and begins its secondary fermentation. It ages on the lees for around 16 months before being disgorged. Finally, this *méthode traditionnelle* wine is given a dosage of 12g/L to emphasize the friendly and convivial aspects of the cuvée.

It would be hard to find anyone as devoted to the concepts of sustainable and local as Thierry and Céline Tissot. Their village, Vaux-en-Bugey, has been home to the Tissot 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 Tissot 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:

