

THIERRY TISSOT BUGEY GAMAY



100% Gamay. Aromas of raspberry and strawberry with notes of spices. Light tannins. On the palate, dry, oaky, smoky and aromatic. Fruit-driven with a hint of leather and coffee. Fresh, with beautiful acidity; a refreshing yet complex wine. Lingering finish. Pair with roasted chicken and chanterelles. Organic/Biodynamic.

From the Tissot Estate vineyard in Vaux-en-Bugey, France. Clay calcareous subsoil with gravel. The vines were planted in 1977. The grapes are hand-picked without destemming. The grapes undergo an intracellular whole cluster, semi-carbonic fermentation for eight days, with twice-daily remontages, before crushing and a full alcoholic fermentation with indigenous yeasts. Malolactic fermentation is spontaneous. The gamay is then aged in stainless steel for six months before bottling with very little added sulfur.

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:

THIERRY TISSOT BUGEY GAMAY

100% Gamay. Aromas of raspberry, strawberry & spices; light tannins; oaky, smoky & aromatic; fruit-driven with a hint of leather & coffee; fresh; beautiful acidity; refreshing yet complex; lingering finish. Organic/Biodynamic.

Shelf Talker:

THIERRY TISSOT BUGEY GAMAY

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