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DOMAINE EMMANUEL GIBOULOT TERRES BEAUJOLAISES

In 2014, Emmanuel Giboulot was convicted and fined by the French government for refusing to spray harmful chemicals in his vineyards. With the support of his community, he fought the ruling and eventually succeeded in getting it overturned, allowing him to continue to farm his ten hectares biodynamically. Giboulot is a second-generation vigneron in the Côte de Beaune. His father passed along his organic 1 hectare vineyard in 1985 and Giboulot converted it to biodynamic over the next 10 years and expanded the family's holdings tenfold. Giboulot farms pinot noir, chardonnay and pinot beurrot (a rare white burgundian varietal) on chalk and clay soil.

VINTAGE: 2018

REGION: Beaujolais, France

GRAPES: Gamay YEAST: Ambient

MACERATION: 22 days

FERMENTATION: 50% whole cluster,

50% destemmed with occasional punch

downs and pump overs in open top oak

vat

AGING: 11 months in neutral oak

CLARIFICATION/FILTRATION: Unfiltered/

Unfined

FARMING: Organic

ALCOHOL CONTENT: 12%

ADDED SO2: 23ppm **SOIL:** Granite, shale

VOLUME: 750mL

Maison Emmanuel Giboulot



Appellation d'Origine Contrôlée

2018

12% vol. 750 ml VIN BIOLOGIQUE MIS EN BOUTEILLE À BEAUNE RED BEAUJOLAIS WINE

