

## Petillant Naturel, Camille Mélinand

Beaujolais, France



<b>Product code</b>	ELo6ZZRC
<b>Grapes</b>	Gamay
<b>Country</b>	FRANCE
<b>ABV%</b>	12
<b>Case Size</b>	12
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Camille Melinand
<b>Vintage</b>	2023



Organic Conversion



Natural Wine



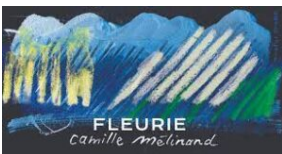
Organic



Vegan



Vegetarian



### Producer

It's great when you turn up at a winery and find wines so fresh and exciting that you can't wait to get them out there. Camille Melinand is the younger brother in the family winery Domaine des Marrans. Energetic and talented, he is producing a Fleurie and Chiroubles under his own name. Using cooler fermentation he captures the essence of Gamay, the floral aromatics and filigree tensions of working organically he feels that this site signature has been achieved.

### Tasting Notes

Fruity and fermentative. A white Pet-Nat made from the juice of the black Gamay grape. Fresh and fruity, with a lovely blance and low alcohol.

### Viticulture

For his pétillant naturel, Camille selects his young (10 years on average), cordon- trained gamay vines from his vineyards in Fleurie planted on shallow, stony, pink granite soils. The pink granite found in his Fleurie vineyard is a little more decomposed than in Chiroubles. The red gamay bunches are directly-pressed and follow the pétillant naturel vinification method described below. A true blanc de noirs Beaujolais pét-nat that is full of young-fruit, vibrant minerality, and joie de vivre. Made in very small quantities, this fun, authentic drink is a staff favorite at De Maison Selections.

### Winemaking

Whole bunches are handpicked in small crates and selected in the vineyard, and the grapes are not sulfured. A very gentle and slow direct pressing of the whole bunches is followed by spontaneous fermentation with native yeasts in cement tanks. Before the primary alcoholic fermentation is complete, the fermenting must is transferred into glass bottles, where it completes fermentation and ages in bottle for six months on



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the lees. The wine is disgorged and topped with a crown cap.  
No sulfur or dosage is used in the process.