

# «MISTER NO SULFITE» BEAUJOLAIS-VILLAGES WITHOUT ADDED SULFITES

DOMAINES  
**ALBERT BICHOT**  
— MAISON FONDÉE EN 1831 —

**THE VINEYARDS:** Granitic soil

**AGEING:** 100% stainless steel tanks for 5 to 6 months

**VINIFICATION:** In temperature-controlled stainless steel tanks for 10 days, using a fermentation starter (indigenous yeasts)

After managing its vineyards according to the principles of integrated agriculture during the 1990s, the House of Albert Bichot decided to convert its estates over to organic agriculture in the early 2000s, and obtained organic certification in 2014. In response to increasing demand among our customers, our Mr NO Sulfite Beaujolais-Villages 2019 Nature cuvée is vinified without the addition of sulfites, yet boasts a great deal of personality. This impressive Gamay is set for the greatest of adventures.



[www.albert-bichot.com](http://www.albert-bichot.com)

BEAUJOLAIS 100 % GAMAY AOC REGIONALE

**NO ADDED SULFITES**

**NO ADDED YEASTS**

**NO FINING**

**NO FILTERING**

## TASTING NOTES

Intense ruby in colour, featuring blueberry flavours for a fruity palate that is all finesse, supported by silky tannins. This prodigious wine is suited for all seasons.

## FOOD/WINE PAIRING

Ideal as an aperitif, though it is also a fine match for a roast or a nice piece of poultry.

## SERVICE AND CELLARING

Serve between 12 and 13°C.  
Enjoy this wine when it is still young.  
Contains very low levels of natural sulfites that develop during the vinification process.  
As this wine was not filtered, a slight deposit is likely to form at the bottom of the bottle.

