

Bossard-Thuaud

Methode Traditionnelle Sparkling Wine

Guy Bossard and his wife Annie Thuaud make this delicious sparkling wine from the vineyards that produce their renowned Muscadet, located in Brittany on France's Atlantic coast. Although not allowed to call it Champagne, they make each bottle with all the care that goes into wines from that famous region. Grapes used are Folle Blanche, Melon de Bourgogne, and Chardonnay. A little Cabernet Franc adds complexity and structure.

Bossards' forty-two acre vineyard has been certified organic by Demeter over twenty years, since father and son made the transition from chemical based agriculture. Vines are nourished with biodynamic compost and rock powders. Only a minimal amount of pure sulphur is used to protect wine from oxidation. Grapes for the sparkling cuvée are hand harvested from three prime acres, pressed lightly for first run juice and fermented "sur lie" at low temperature using indigenous yeasts.

The finished still wine is fermented in the bottle for a second time with champagne yeasts. It is then left to age on the lees, or dead yeast, for at least a year before shipping as finished sparkling wine. Its long lasting bubbles are the result of this second fermentation. Bossard-Thuaud has an assertive fruity nose, the dry and citrus-like flavors of its grape varieties and a full, fresh finish that lingers. It is an excellent wine for celebrations and festive meals.

