

Domaine de la Combe 'Vendange Nocturne' 2023

Region: Loire Valley

Appellation: Vin de France

Grapes: 100% Melon de Bourgogne

Average Vine Age: 44 years old

Altitude: 164 feet (50 meters)

Soils/Terroir: From the "La Hautiere" terroir in the village of Saint-Fiacre sur Maine. The soil is Schist, and the parcel is situated with a northern exposure.

Farming: Organic

Harvest: Machine harvested

Yield: 50 hl/ha

Winemaking: The grapes were harvested on the night of September 9th and crushed upon arrival in the cellar. After a short 12-hour maceration on the skins, the grapes were pressed and transferred to concrete tanks for fermentation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. The wine went through full malolactic fermentation in 2023, after which a low dose of sulphur was added.

Maturation: Bottled at the beginning of December following the harvest, to preserve the primary fruit flavors. The wine undergoes a light filtration prior to bottling.

pH: 3.6

Total SO2: 50ppm



VENDANGE
NOCTURNE

MELON BLANC

PHG - VIGNERON

Domaine de la Combe Muscadet Sèvre et Maine sur Lie AOP 2023

Region: Loire Valley

Appellation: Muscadet Sèvre et Maine sur Lie AOP

Grapes: 100% Melon de Bourgogne

Average Vine Age: From 5 to 55 years old

Altitude: 177 feet (54m)

Soils/Terroir: Located on the banks of the Sèvre river, this wine is a blend of all the Domaine's terroirs with soils of Orthogneiss, Gneiss, Schist, and Gneiss à deux Mica. The Domaine sits on a "Combe" and therefore benefits from multiple exposures with a South facing slope, a plateau, and a North facing slope.

Farming: Organic

Harvest: Hand harvested

Yield: 22 hl/ha

Winemaking: Direct pressing of the whole grape clusters upon arrival in the cellar, followed by 1 day of cold settling. The wine is then racked off the gross lees and transferred to large concrete tanks for fermentation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. In 2023 the wine went through full malolactic fermentation, after which a low dose of sulphur was added.

Maturation: Aged for 8 months in large concrete tanks on the winemaking lees. Bottled without fining or filtration.

pH: 3.6

Total SO2: 50ppm



PHG - VIGNERON

Domaine de la Combe 'Réserve Personnelle' 2022

Region: Loire Valley

Appellation: Muscadet Sèvre et Maine sur Lie AOP

Grapes: 100% Melon de Bourgogne

Average Vine Age: 63 years old, from a massale selection planted in 1959.

Altitude: 177 feet (54m)

Soils/Terroir: Gneiss soils on a steep South facing slope. The parcel is named L'Infernale and located within the lieu-dit of la Pétière. With its steep incline, and rows planted along the contours of the slope, it is impossible to work by tractor.

Farming: Organic

Harvest: Hand harvested

Yield: 22 hl/ha

Winemaking: Direct pressing of the whole grape clusters upon arrival in the cellar and the juice undergoes 48 hours of cold settling. The wine is then racked off the gross lees and transferred to concrete tanks for fermentation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. The wine goes through full malolactic fermentation, after which a low dose of sulphur was added.

Maturation: Aged for 14 months in concrete tanks on the winemaking lees. A light filtration prior to bottling, but no further sulphur additions.

pH: 3.6

Total SO2: 55ppm

GRAND VIN DE LOIRE

RÉSERVE PERSONNELLE

MUSCADET SÈVRE ET MAINE
SUR LIE



Domaine de la Combe

Domaine de la Combe 'Zeste' 2023

Region: Loire Valley

Appellation: Vin de France

Grapes: 100% Melon de Bourgogne

Average Vine Age: 38 years old

Altitude: 170 feet (52 meters)

Soils/Terroir: From the “Le Moque Chien” plot, located in the Saint-Fiacre sur Maine lieux-dit of “La Pétière”. The soils are Gneiss à deux Micas.

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: The whole grape clusters were placed in concrete tanks and macerated for 12 days. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. On the 13th day the whole clusters were pressed, and the juice transferred to used 600L French oak barrels to complete alcoholic and malolactic fermentation.

Maturation: Aged 8 months in used 600L French oak barrels on the winemaking lees without racking or battonage. 1 month prior to bottling a low dose of sulfur (1g/hl) was added to the wine. Bottled without fining or filtration.

pH: 3.6

Total SO₂: 10ppm



Domaine de la Combe Abalone VdF Blanc 2023

Region: Loire Valley

Appellation: Vin de France

Grapes: 100% Folle Blanche – purchased from Les Frères Heraud in the village of Clisson

Average Vine Age: 71 years

Altitude: 165 feet (50 meters)

Soils/Terroir: Sandy granite soils from of “Les Chauffardieres” terroir in Clisson

Farming: Organic

Harvest: Hand harvested

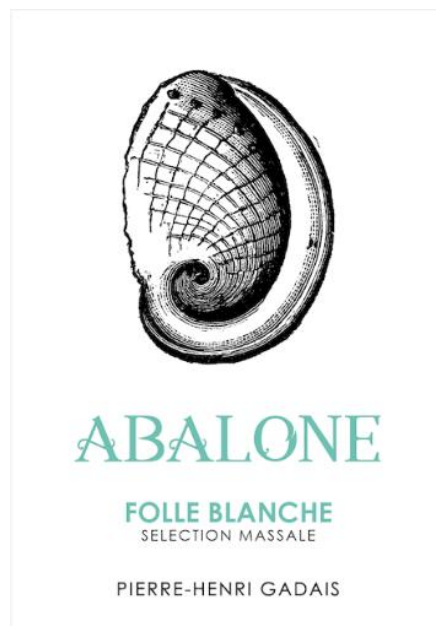
Yield: 40 hl/ha

Winemaking: The whole grape clusters were placed in concrete tanks and macerated for 5 days. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. On the 6th day the whole clusters were pressed, and the juice transferred to used 600L French oak barrels to complete alcoholic and malolactic fermentation.

Maturation: Aged in used 600L French oak barrels for 8 months on the winemaking lees. Bottled without fining or filtration.

pH: 3.1

Total SO2: 20ppm



Domaine de la Combe Garrigue Sauvage VdF Rouge 2023

Region: Southern Rhône (Sainte-Cécile le Vignes)

Appellation: Vin de France

Grapes: 100% Grenache Noir – purchased from Stephanie Rougnon in the Southern Rhône

Average Vine Age: 82 years old

Altitude: 445 feet (135 meters)

Soils/Terroir: Clay soils covered with Galets roulés located in the Valley de L'Aigue near the village of Sainte-Cécile le Vignes (Southern Rhone).

Farming: Biodynamic

Harvest: Hand harvested

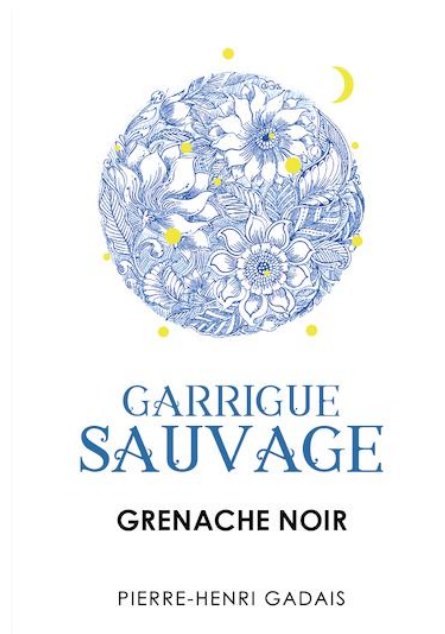
Yield: 30 hl/ha

Winemaking: The grape clusters were harvested early in the morning, placed in 20kg cases, and immediately shipped in a refrigerated truck from Sainte-Cécile le Vignes (Southern Rhone) to the Domaine. The grape clusters were placed in large concrete tanks and whole cluster macerated for 20 days with two pump overs per day. On the 21st day the clusters were lightly pressed and transferred to used 600L French oak barrels to complete fermentation.

Maturation: Aged in used 600L French oak barrels for 10 months. Bottled without fining or filtration.

pH: 3.4

Total SO2: 30ppm



Domaine de la Combe 'Vigne de l'Astrée' 2019

Region: Loire Valley

Appellation: Monnières-Saint-Fiacre Muscadet Sèvre et Maine AOP

Grapes: 100% Melon de Bourgogne

Average Vine Age: 54 years old, from a massale selection.

Altitude: 164 feet (50m)

Soils/Terroir: A 1-hectare parcel named "Vigne de l'Astrée" on a steep, South facing slope in the lieu-dit of La Pétière. There are 2 distinct soil types in this 1-hectare parcel, Gneiss (70%) and Mica Schist (30%).

Farming: Organic

Harvest: Hand harvested

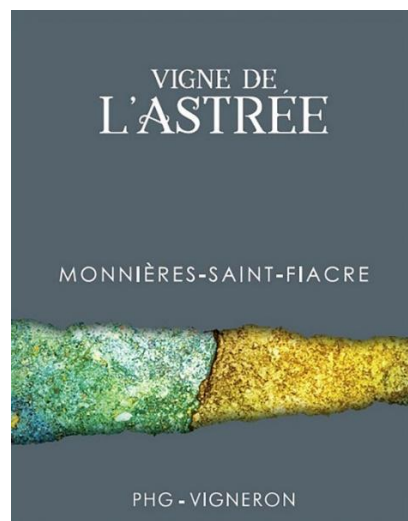
Yield: 35 hl/ha

Winemaking: Direct pressing of the whole grape clusters upon arrival in the cellar and the juice is transferred directly into 10-year-old 600L Stockinger barrels for fermentation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. A low dose of sulphur was added at the end of alcoholic fermentation. No battonage and the wine does not undergo malolactic fermentation.

Maturation: Aged for 30 months in 10-year-old 600L Stockinger barrels on the winemaking lees. The wine is then racked off the lees into a large vat for 2 months before bottling. A light filtration, but no sulphur additions before bottling. This is followed by 12 months of ageing in bottle before release.

pH: 3.5

Total SO2: 70ppm



Domaine de la Combe 'Vendange Nocturne' 2022

Region: Loire Valley

Appellation: Vin de France

Grapes: 100% Melon de Bourgogne

Average Vine Age: 44 years old

Altitude: 170 feet (52 meters)

Soils/Terroir: Approximately 20% of the grapes for this cuvée come from the Domaine and are planted on schist soils. The remaining 80% of grapes are purchased from Organic vignerons in the nearby villages of Clisson (granite) and Maisdon (micha-schist).

Farming: Organic

Harvest: Machine harvested

Yield: 40 hl/ha

Winemaking: The grapes were harvested on the nights of September 3rd and 4th and crushed upon arrival in the cellar. After a short 12-hour maceration on the skins, the grapes were pressed and transferred to concrete tanks for fermentation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. The wine went through full malolactic fermentation in 2022, after which a low dose of sulphur was added.

Maturation: Bottled at the end of November following the harvest, to preserve the primary fruit flavors. The wine undergoes a light filtration prior to bottling.

pH: 3.5

Total SO2: 45ppm



VENDANGE
NOCTURNE

MELON BLANC

PHG - VIGNERON

Domaine de la Combe 'Vendange Nocturne' 2021

Region: Loire Valley

Appellation: Vin de France

Grapes: 100% Melon de Bourgogne

Average Vine Age: 40 years old

Altitude: 170 feet (52 meters)

Soils/Terroir: The grapes are predominately from the "La Cantrie" terroir in the village of Saint-Fiacre sur Maine. The soil is Schist, and the parcel is situated with a northern exposure.

Farming: Organic

Harvest: Machine harvested

Yield: 11 hl/ha

Winemaking: The grapes were harvested on the night of September 8th and crushed upon arrival in the cellar. After a short 12-hour maceration on the skins the grapes are pressed and transferred to stainless-steel tanks for fermentation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. A low dose of sulphur is added at the end of alcoholic fermentation. The wine does not undergo malolactic fermentation.

Maturation: Bottled at the beginning of December following the harvest, to preserve the primary fruit flavors. There is a light fining and filtration prior to bottling.

pH: 3.5

Total SO₂: 48ppm



VENDANGE
NOCTURNE

MELON BLANC

PHG - VIGNERON

Domaine de la Combe 'Vendange Nocturne' 2020

Region: Loire Valley

Appellation: Vin de France

Grapes: 100% Melon de Bourgogne

Average Vine Age: 36 years old

Altitude: 170 feet (52 meters)

Soils/Terroir: From the "La Cantrie" terroir in the village of Saint-Fiacre sur Maine. The soils are Schist, and the parcel is situated with a northern exposure.

Farming: Organic

Harvest: Machine harvested

Yield: 45 hl/ha

Winemaking: The grapes are harvested at night and undergo 12 hours of skin contact before being pressed and transferred to stainless-steel tanks for fermentation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. A low dose of sulphur is added at the end of alcoholic fermentation. The wine does not undergo malolactic fermentation.

Maturation: Bottled at the beginning of December following the harvest, to preserve the primary fruit flavors.

pH: 3.2

Total SO₂: 42ppm



VENDANGE
NOCTURNE

MELON BLANC

PHG - VIGNERON

Domaine de la Combe Muscadet Sèvre et Maine sur Lie AOP 2022

Region: Loire Valley

Appellation: Muscadet Sèvre et Maine sur Lie AOP

Grapes: 100% Melon de Bourgogne

Average Vine Age: From 5 to 52 years old

Altitude: 177 feet (54m)

Soils/Terroir: Located on the banks of the Sèvre river, this wine is a blend of all the Domaine's terroirs with soils of Orthogneiss, Gneiss, Schist, and Gneiss à deux Mica. The Domaine sits on a "Combe" and therefore benefits from multiple exposures with a South facing slope, a plateau, and a North facing slope.

Farming: Organic

Harvest: Hand harvested

Yield: 22 hl/ha

Winemaking: Direct pressing of the whole grape clusters upon arrival in the cellar, followed by 1 day of cold settling. The wine is then racked off the gross lees and transferred to large concrete tanks for fermentation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. In 2022 the wine went through full malolactic fermentation, after which a low dose of sulphur was added.

Maturation: Aged for 8 months in large concrete tanks on the winemaking lees.

pH: 3.4

Total SO2: 50ppm



PHG - VIGNERON

Domaine de la Combe Muscadet Sèvre et Maine sur Lie AOP 2021

Region: Loire Valley

Appellation: Muscadet Sèvre et Maine sur Lie AOP

Grapes: 100% Melon de Bourgogne

Average Vine Age: From 6 to 51 years old

Altitude: 177 feet (54m)

Soils/Terroir: A blend of all the Domaine's terroirs with soils of Orthogneiss, Gneiss, Schist, and Gneiss à deux Mica. The Domaine sits on a "Combe" and therefore benefits from multiple exposures with a South facing slope, a plateau, and a North facing slope.

Farming: Organic

Harvest: Hand harvested

Yield: 11 hl/ha

Winemaking: Direct pressing of the whole grape clusters upon arrival in the cellar and the juice undergoes 48 hours of cold settling. The wine is then racked off the gross lees and transferred to traditional underground glass tanks for fermentation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. A low dose of sulphur is added at the end of alcoholic fermentation. No battonage and the wine does not undergo malolactic fermentation.

Maturation: Aged for 8 months in traditional underground glass tanks on the winemaking lees.

pH: 3.4

Total SO₂: 50ppm



PHG - VIGNERON

Domaine de la Combe Muscadet Sèvre et Maine sur Lie AOP 2020

Region: Loire Valley

Appellation: Muscadet Sèvre et Maine sur Lie AOP

Grapes: 100% Melon de Bourgogne

Average Vine Age: From 5 to 50 years old

Altitude: 177 feet (54m)

Soils/Terroir: A blend of all the Domaine's terroirs with soils of Orthogneiss, Gneiss, Schist, and Gneiss à deux Mica. The Domaine sits on a "Combe" and therefore benefits from multiple exposures with a South facing slope, a plateau, and a North facing slope.

Farming: Organic

Harvest: Hand harvested

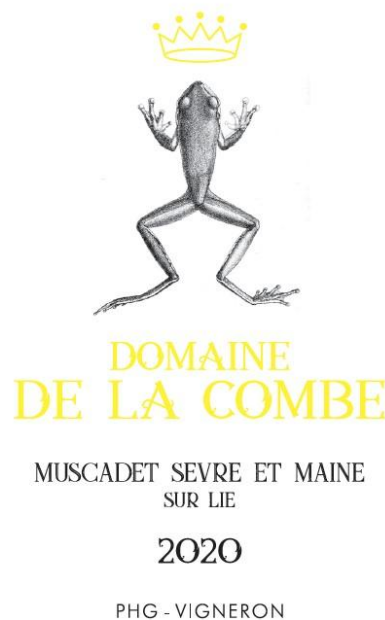
Yield: 40 hl/ha

Winemaking: Direct pressing of the whole grape clusters upon arrival in the cellar and the juice undergoes 48 hours of cold settling. The wine is then racked off the gross lees and transferred to traditional underground glass tanks for fermentation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. A low dose of sulphur is added at the end of alcoholic fermentation. No battonage and the wine does not undergo malolactic fermentation.

Maturation: Aged for 8 months in traditional underground glass tanks on the winemaking lees.

pH: 3.42

Total SO₂: 46ppm



Domaine de la Combe Muscadet Sèvre et Maine sur Lie AOP 2019

Region: Loire Valley

Appellation: Muscadet Sèvre et Maine sur Lie AOP

Grapes: 100% Melon de Bourgogne

Average Vine Age: From 5 to 50 years old

Altitude: 177 feet (54m)

Soils/Terroir: A blend of all the Domaine's terroirs with most of the fruit planted on soils of Orthogneiss. There is also a significant portion coming from Gneiss soils, and small portion coming from vines planted on Schist. All the parcels have a Southern exposition and sit at a relatively high altitude for the Muscadet region.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: Direct pressing of the whole grape clusters upon arrival in the cellar and the juice undergoes 48 hours of cold settling. The wine is then racked off the gross lees and transferred to traditional underground glass tanks for fermentation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. A low dose of sulphur is added at the end of alcoholic fermentation. No battonage and the wine does not undergo malolactic fermentation.

Maturation: Aged for 8 months in traditional underground glass tanks on the winemaking lees.

pH: 3.4

Total SO₂: 47ppm

GRAND VIN DE LOIRE



Domaine de la Combe
Muscadet Sèvre et Maine
Sur Lie

2019

PHG - VIGNERON

Domaine de la Combe 'Réserve Personnelle' 2020

Region: Loire Valley

Appellation: Muscadet Sèvre et Maine sur Lie AOP

Grapes: 100% Melon de Bourgogne

Average Vine Age: 55 years old, from a massale selection planted in 1967.

Altitude: 177 feet (54m)

Soils/Terroir: Gneiss soils on a steep South facing slope. The parcel is named L'Infernale and located within the lieu-dit of la Pétière. With its steep incline, and rows planted along the contours of the slope, it is impossible to work by tractor.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: Direct pressing of the whole grape clusters upon arrival in the cellar and the juice undergoes 48 hours of cold settling. The wine is then racked off the gross lees and transferred to traditional underground glass tanks for fermentation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. A low dose of sulphur is added at the end of alcoholic fermentation. No battonage and the wine does not undergo malolactic fermentation.

Maturation: Aged for 14 months in traditional underground glass tanks on the winemaking lees. There is a light filtration, but no sulphur additions before bottling.

pH: 3.3

Total SO2: 55ppm

GRAND VIN DE LOIRE

RÉSERVE PERSONNELLE

MUSCADET SÈVRE ET MAINE
SUR LIE



Domaine de la Combe

Domaine de la Combe 'Réserve Personnelle' 2019

Region: Loire Valley

Appellation: Muscadet Sèvre et Maine sur Lie AOP

Grapes: 100% Melon de Bourgogne

Average Vine Age: 54 years old, from a massale selection planted in 1967.

Altitude: 177 feet (54m)

Soils/Terroir: Gneiss soils on a steep South facing slope. This lieu-dit is named L'Infernale, and with its steep incline, and rows planted along the contours of the slope, it is impossible to work by tractor.

Farming: Organic

Harvest: Hand harvested

Yield: 35 hl/ha

Winemaking: Direct pressing of the whole grape clusters upon arrival in the cellar and the juice undergoes 48 hours of cold settling. The wine is then racked off the gross lees and transferred to traditional underground glass tanks for fermentation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. A low dose of sulphur is added at the end of alcoholic fermentation. No battonage and the wine does not undergo malolactic fermentation.

Maturation: Aged for 14 months in traditional underground glass tanks on the winemaking lees.

pH: 3.4

Total SO2: 46ppm

GRAND VIN DE LOIRE

RÉSERVE PERSONNELLE

MUSCADET SÈVRE ET MAINE
SUR LIE



Domaine de la Combe

Domaine de la Combe 'Réserve Personnelle' 2016

Region: Loire Valley

Appellation: Muscadet Sèvre et Maine sur Lie AOP

Grapes: 100% Melon de Bourgogne

Average Vine Age: 57 years old, from massale selected vines planted in 1959.

Altitude: 177 feet (54m)

Soils/Terroir: Gneiss soils on a steep South facing slope. This lieu-dit is named L'Infernale, and with its steep incline, and rows planted along the contours of the slope, it is impossible to work by tractor.

Farming: Organic

Harvest: Hand harvested

Yield: 35 hl/ha

Winemaking: Direct pressing of the whole grape clusters upon arrival in the cellar and the juice undergoes 48 hours of cold settling. The wine is then racked off the gross lees and transferred to traditional underground glass tanks for fermentation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. A low dose of sulphur is added at the end of alcoholic fermentation. No battonage and the wine does not undergo malolactic fermentation.

Maturation: Aged for 14 months in traditional underground glass tanks on the winemaking lees.

pH: 3.32

Total SO2: 45ppm

GRAND VIN DE LOIRE

RÉSERVE PERSONNELLE

MUSCADET SÈVRE ET MAINE
SUR LIE



Domaine de la Combe

Domaine de la Combe 'Zeste' 2022

Region: Loire Valley

Appellation: Vin de France

Grapes: 100% Melon de Bourgogne

Average Vine Age: 37 years old

Altitude: 170 feet (52 meters)

Soils/Terroir: From the “Le Moque Chien” plot, located in the Saint-Fiacre sur Maine lieux-dit of “La Pétière”. The soils are Gneiss à deux Micas.

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: Harvested later and slightly overripe. Fermentation begins spontaneously using only naturally occurring indigenous yeasts. The whole grape clusters are placed in open top barrels to macerate for one week. On the 8th day the barrels are sealed, and the grapes ferment semi-carbonic for 6 to 7 days. At the end of the maceration the whole clusters are pressed, and the juice is transferred back to barrel to complete alcoholic and malolactic fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in barrel on the winemaking lees without racking or battonage. Bottled unfined and unfiltered without the addition of sulfites.

pH: 3.6

Total SO2: <10ppm



Domaine de la Combe 'Zeste' 2021

Region: Loire Valley

Appellation: Vin de France

Grapes: 100% Melon de Bourgogne

Average Vine Age: 36 years old

Altitude: 170 feet (52 meters)

Soils/Terroir: From the “Le Moque Chien” plot, located in the Saint-Fiacre sur Maine lieux-dit of “La Pétière”. The soils are Gneiss à deux Micas.

Farming: Organic

Harvest: Hand harvested

Yield: 15 hl/ha

Winemaking: Harvested later and slightly overripe. Fermentation begins spontaneously using only naturally occurring indigenous yeasts. The whole grape clusters are placed in open top barrels to macerate for one week. On the 8th day the barrels are sealed, and the grapes ferment semi-carbonic for 6 to 7 days. At the end of the maceration the whole clusters are pressed, and the juice is transferred back to barrel to complete alcoholic and malolactic fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in barrel on the winemaking lees without racking or battonage. Bottled unfinned and unfiltered without the addition of sulfites.

pH: 3.6

Total SO₂: <10ppm



Domaine de la Combe 'Zeste' 2020

Region: Loire Valley

Appellation: Vin de France

Grapes: 100% Melon de Bourgogne

Average Vine Age: 35 years old

Altitude: 170 feet (52 meters)

Soils/Terroir: From the “Le Moque Chien” plot, located in the Saint-Fiacre sur Maine lieux-dit of “La Pétière”. The soils are Gneiss à deux Micas.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: Harvested later and slightly overripe. Approximately 50% whole clusters and 50% free run juice are placed in used open top oak barrels to ferment and macerate for 5 days.

Fermentation begins spontaneously using only naturally occurring indigenous yeasts. At the end of the maceration the whole clusters are pressed and blended back with the free run juice in the same barrels as the maceration. The barrels are then closed and the wine finishes alcoholic and malolactic fermentation without the addition of sulfites.

Maturation: Aged 8 months in barrel on the winemaking lees without racking or battonage. Bottled unfinned and unfiltered without the addition of sulfites.

pH: 3.4

Total SO2: <10ppm



Domaine de la Combe 'Vigne de l'Astrée' 2018

Region: Loire Valley

Appellation: Monnières-Saint-Fiacre Muscadet Sèvre et Maine AOP

Grapes: 100% Melon de Bourgogne

Average Vine Age: 34 years old, from a massale selection.

Altitude: 164 feet (50m)

Soils/Terroir: A 1-hectare parcel named "Vigne de l'Astrée" on a steep, South facing slope in the lieu-dit of La Pétière. There are 2 distinct soil types in this 1-hectare parcel, Gneiss (70%) and Mica Schist (30%).

Farming: Organic

Harvest: Hand harvested

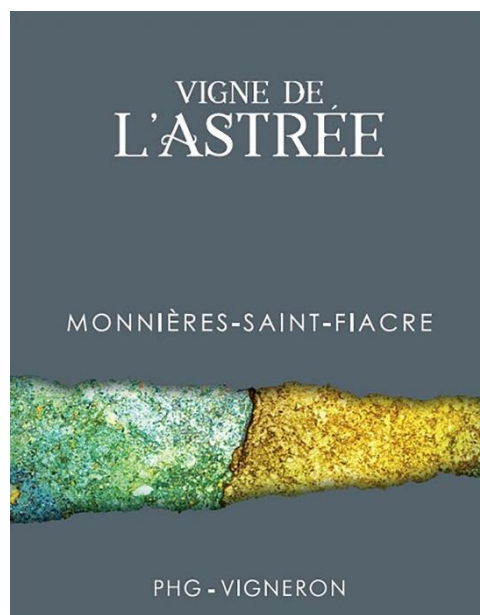
Yield: 23 hl/ha

Winemaking: Direct pressing of the whole grape clusters upon arrival in the cellar and the juice is transferred directly into 600L oak barrels for fermentation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. A low dose of sulphur is added at the end of alcoholic fermentation. No battonage and the wine does not undergo malolactic fermentation.

Maturation: Aged for 26 months in 600L oak barrels on the winemaking lees. The wine is then racked off the lees into a large vat for 2 months before bottling. There is a light filtration, but no sulphur additions before bottling. This is followed by 6 months of ageing in bottle before release.

pH: 3.44

Total SO2: 57ppm



Domaine de la Combe 'Vigne de l'Astrée' 2017

Region: Loire Valley

Appellation: Monnières-Saint-Fiacre Muscadet Sèvre et Maine AOP

Grapes: 100% Melon de Bourgogne

Average Vine Age: 34 years old, from massale selected vines.

Altitude: 164 feet (50m)

Soils/Terroir: A steep, South facing plot composed of 70% Gneiss and 30% Schist.

Farming: Organic

Harvest: Hand harvested

Yield: 23 hl/ha

Winemaking: Direct pressing of the whole grape clusters upon arrival in the cellar and the juice is transferred directly into 600L oak barrels for fermentation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. No sulphur additions until 8 months after harvest. No battonage and the wine does not undergo malolactic fermentation.

Maturation: Aged for 24 months in 600L oak barrels on the winemaking lees. The wine is then racked off the lees into a large vat for 2 months before bottling. This is followed by 6 months of ageing in bottle before release.

pH: 3.4

Total SO₂: 70ppm

