

## Yuka & Clotaire Michal 'Libre Pensée' 2020

**Region:** Beaujolais

**Appellation:** Vin de France

**Grapes:** 100% Gamay

**Average Vine Age:** 40 to 80 years-old

**Altitude:** 1,260 feet (385m)

**Soils/Terroir:** Sandy pink granite soils with a southeast exposition

**Farming:** Organic

**Harvest:** Hand harvested

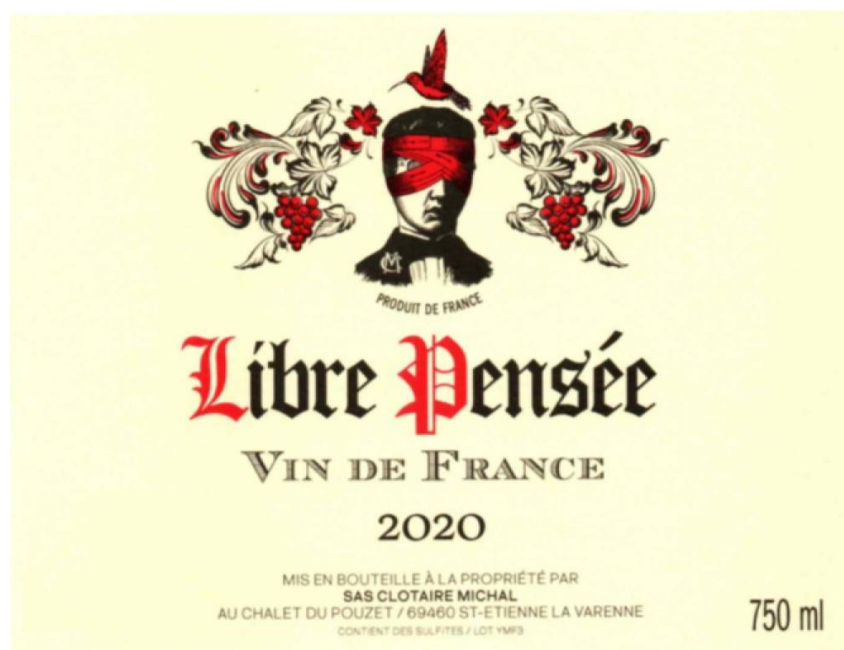
**Yield:** 25 hl/ha

**Winemaking:** 15-day whole cluster fermentation in a 3-year-old Foudre of 40hl using only the naturally occurring indigenous yeasts. On the 16<sup>th</sup> day the grapes are pressed and transferred back to the Foudre to complete fermentation. A very low dose of sulfur was added at the press, and no further sulfur additions were made during the vinification and ageing of this wine.

**Maturation:** Aged for 16 months in a 3-year-old Foudre of 40hl. Bottled without fining or filtration.

**pH:** 3.39

**Total SO<sub>2</sub>:** <10ppm



## Yuka & Clotaire Michal 'à Fleur de Peau' 2020

**Region:** Beaujolais

**Appellation:** Vin de France

**Grapes:** 100% Gamay

**Average Vine Age:** 100+ years-old

**Altitude:** 1,260 feet (385m)

**Soils/Terroir:** Sandy pink granite soils with southeast and north expositions

**Farming:** Organic

**Harvest:** Hand harvested

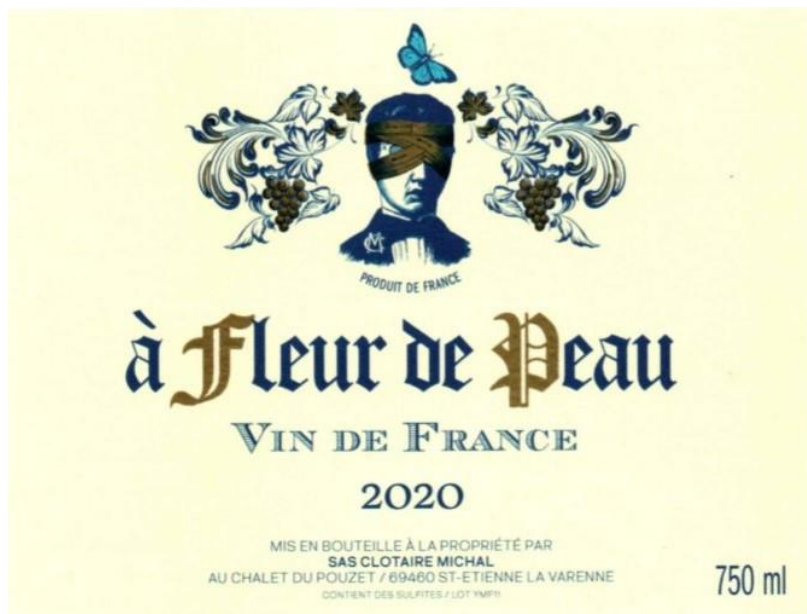
**Yield:** 25 hl/ha

**Winemaking:** 20-day whole cluster fermentation in large neutral vats using only the naturally occurring indigenous yeasts. On the 21<sup>st</sup> day the grapes are pressed and transferred back to neutral vats to complete fermentation. A very low dose of sulfur was added at the press, and no further sulfur additions were made during the vinification and ageing of this wine.

**Maturation:** Aged for 16 months, predominantly in a new 23hl oak Foudre. A small portion is aged in used 225L oak barrels. The wine is bottled without fining or filtration.

**pH:** 3.37

**Total SO<sub>2</sub>:** <10ppm



## Yuka & Clotaire Michal 'Libation' 2018

**Region:** Beaujolais

**Appellation:** Vin de France

**Grapes:** 100% Gamay

**Average Vine Age:** 60 years-old

**Altitude:** 1,260 feet (385m)

**Soils/Terroir:** Sandy pink granite soils with a southeast exposition

**Farming:** Organic

**Harvest:** Hand harvested

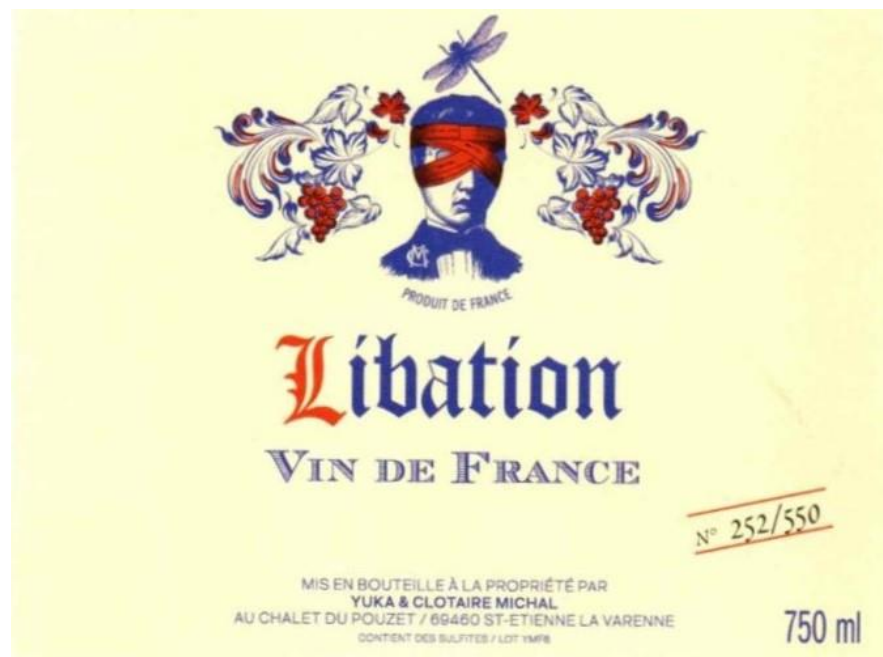
**Yield:** 20 hl/ha

**Winemaking:** 30-day whole cluster fermentation in large neutral vats using only the naturally occurring indigenous yeasts. On the 31<sup>st</sup> day the grapes are pressed and transferred back to neutral vats to complete fermentation. No sulfur additions were made during the vinification and ageing of this wine.

**Maturation:** Aged for 24 months in used 225L oak barrels and bottled without fining or filtration. The wine is aged a further 12 months in bottle before release.

**pH:** 3.49

**Total SO<sub>2</sub>:** <5ppm



## Yuka & Clotaire Michal 'Libation' 2019

**Region:** Beaujolais

**Appellation:** Vin de France

**Grapes:** 100% Gamay

**Average Vine Age:** 60 years-old

**Altitude:** 1,260 feet (385m)

**Soils/Terroir:** Sandy pink granite soils with a southeast exposition

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 20 hl/ha

**Winemaking:** 30-day whole cluster fermentation in large neutral vats using only the naturally occurring indigenous yeasts. On the 31<sup>st</sup> day the grapes are pressed and transferred back to neutral vats to complete fermentation. No sulfur additions were made during the vinification and ageing of this wine.

**Maturation:** Aged for 24 months in used 225L oak barrels and bottled without fining or filtration. The wine is aged a further 12 months in bottle before release.

**pH:** 3.42

**Total SO<sub>2</sub>:** <5ppm



## Yuka & Clotaire Michal 'Pour Notre Dailia' Pet Nate Rosé 2020

**Region:** Beaujolais

**Appellation:** Vin de France

**Grapes:** 100% Gamay

**Average Vine Age:** 40 years-old

**Altitude:** 1,260 feet (385m)

**Soils/Terroir:** Sandy pink granite soils with a southeast exposition

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 25 hl/ha

**Winemaking:** A méthode ancestrale sparkling wine. The grapes are directly pressed upon arrival in the cellar. Spontaneous fermentation in stainless steel tanks using only naturally occurring indigenous yeasts. When the fermenting grape must reaches a density of 1,005 the wine is bottled under a crown cap, and fermentation finishes in the bottle. No sulfur additions were made during the vinification and ageing of this wine.

**Maturation:** Aged in bottle "sur latte" for 9 months in the cellar. At the completion of the aging process each bottle is disgorged, removing the sediment from the fermentation. The finished wine has a little more than 1 gram of residual sugar.

**pH:** 3.4

**Total SO<sub>2</sub>:** <5ppm

