

Clément Bärtschi Altesse 2022

Region: Bugey

Appellation: Vin de France

Grapes: 100% Altesse – sourced from an organic grower located in the village of Motz.

Average Vine Age: 40 years old

Altitude: 1,315 feet (400m)

Soils/Terroir: Limestone soils with a Southeast exposition.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: Direct pressing of the whole bunches into stainless steel tanks with 1g of sulfur added at the press. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. Once fermentation is under way the juice is transferred to neutral 350L and 400L French oak barrels of 3-6 vintages. A high proportion of solids are kept during the fermentation to give the wines a slightly reductive character. Light battonage is done if the reductive character is too prominent. The wine goes through full malolactic fermentation.

Maturation: Aged for 12 months in neutral 350L and 400L French oak barrels of 3-6 vintages. The wine is racked once, 1-2 months before bottling, and a low dose of sulphur is added at that time. Bottled without fining or filtration.

pH: 3.2

Sulfur: 50ppm total SO₂, 15ppm free SO₂



Domaine Bärtschi Chardonnay 'Sous Les Rochers La Vigne' cru Manicle 2022

Region: Bugey

Appellation: Bugey AOP cru Manicle

Grapes: 100% Chardonnay

Average Vine Age: 50 to 60-years-old

Altitude: 1,315 feet (400m)

Soils/Terroir: Cru Manicle is a 12ha south facing walled Clos of gravely limestone and clay-limestone soils. The vineyard is relatively flat with a slight dip in the middle. Due to erosion the soils at the middle of the vineyard are deeper and contain a higher proportion of clay. The rest of vineyard is pure gravely limestone. The vines for this cuvée are in the middle part of the vineyard.

Farming: Organic

Harvest: Hand harvested

Yield: 35 hl/ha

Winemaking: Direct pressing of the whole bunches into stainless steel tanks with 1g of sulfur added at the press. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. Once fermentation is under way the juice is transferred to neutral 228L French oak barrels of 1-6 vintages. A high proportion of solids are kept during the fermentation to give the wines a slightly reductive character. Light battonage is done if the reductive character is too prominent. The wine goes through full malolactic fermentation.

Maturation: Aged for 10-11 months in neutral 228L French oak barrels of 1-6 vintages. In August the barrels are racked and blended into stainless steel tanks, and a low dose of sulphur was added. Aged an additional 2-3 months in stainless steel tanks. Bottled without fining or filtration.

pH: 3.3

Sulfur: 50ppm total SO₂, 20ppm free SO₂



Domaine Bärtschi Chardonnay 'Le Clos' cru Manicle 2022

Region: Bugey

Appellation: Bugey AOP cru Mancicle

Grapes: 100% Chardonnay

Average Vine Age: 50 to 60-years-old

Altitude: 1,315 feet (400m)

Soils/Terroir: Cru Manicle is a 12ha south facing walled Clos of gravely limestone and clay-limestone soils. The vineyard is relatively flat with a slight dip in the middle. Due to erosion the soils at the middle of the vineyard are deeper and contain a higher proportion of clay. The rest of vineyard is pure gravely limestone. The vines for this cuvée are located near the edges of the Clos on pure limestone.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: Direct pressing of the whole bunches into stainless steel tanks with 1g of sulfur added at the press. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. Once fermentation is under way the juice is transferred to 228L French oak barrels (5-10% new oak). A high proportion of solids are kept during the fermentation to give the wines a slightly reductive character. Light battonage is done if the reductive character is too prominent. The wine goes through full malolactic fermentation.

Maturation: Aged for 12 months in 228L French oak barrels (5-10% new oak). In September the barrels are racked and blended into stainless steel tanks, and a low dose of sulphur was added. Aged an additional 2-3 months in stainless steel tanks. Bottled without fining or filtration.

pH: 3.15

Sulfur: 50ppm total SO₂, 20ppm free SO₂



Domaine Bärtschi Pinot Noir 'Sous Les Rochers La Vigne' cru Manicle 2022

Region: Bugey

Appellation: Bugey AOP cru Mancicle

Grapes: 100% Pinot Noir

Average Vine Age: 50 to 60-years-old

Altitude: 1,315 feet (400m)

Soils/Terroir: Cru Manicle is a 12ha south facing walled Clos of gravely limestone and clay-limestone soils. The vineyard is relatively flat with a slight dip in the middle. Due to erosion the soils at the middle of the vineyard are deeper and contain a higher proportion of clay. The rest of vineyard is pure gravely limestone. The vines for this cuvée are in the middle part of the vineyard.

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: The whole grape clusters are placed directly into stainless steel tanks upon arrival in the cellar. Due to the weight of the grapes, approximately 20% of the grapes at the bottom are crushed. Macerated for 1 week semi-carbonic, after which pump overs are done every 2 days for up to a week and a half. Near the end of fermentation light punch downs are done. The grapes are then pressed and transferred to neutral 228L French oak barrels of 1-3 vintages. Malolactic fermentation occurs in barrel.

Maturation: Aged for 12-13 months in neutral 228L French oak barrels of 1-3 vintages. Racked and blended 2-3 months before, and a low dose of sulphur is added if necessary. Bottled without fining or filtration.

pH: 3.5

Sulfur: 40ppm total SO₂, 15ppm free SO₂

