

Clément Bärtschi 'Coup de Foug' Blanc 2023

Region: Savoie

Appellation: IGP Vin des Allobroges

Grapes: 80% Altesse, 20% Jacquere – sourced from an organic grower located in the village of Motz in northwest Savoie, 30km east of the Domaine.

Average Vine Age: 35-years-old

Altitude: 1,150 feet (350m)

Soils/Terroir: Limestone and sandstone molasse with a Southeast exposition.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: The Jacquere and Altesse are harvested, direct pressed, and vinified separately. Fermentation begins spontaneously in stainless steel tanks using only the naturally occurring indigenous yeasts. Once fermentation is under way the juice is transferred to neutral 600L French oak barrels of 6-7 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: The Jacquere and Altesse are aged separately for 11 months in neutral 600L French oak barrels of 6-7 vintages. 1-2 months before bottling the barrels were racked and blended in stainless steel tanks, and a low dose of sulphur added. Bottled without fining or filtration.

pH: 3.1

Sulfur: 45ppm total SO2, 20ppm free SO2 (on the day of bottling)



Domaine Bärtschi Chardonnay 'Sous Les Rochers La Vigne' cru Manicle 2023

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: 45 hl/ha

Winemaking: Direct pressing of the whole bunches into stainless steel tanks with 1g/hl 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 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 months in stainless steel tanks. Bottled without fining or filtration.

pH: 3.2

Sulfur: 50ppm total SO2, 20ppm free SO2 (on the day of bottling)



Domaine Bärtschi Chardonnay ‘Le Clos’ cru Manicle 2023

Region: Bugey

Appellation: Bugey AOP cru Mancile

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: 38 hl/ha

Winemaking: Direct pressing of the whole bunches into stainless steel tanks with 1g/hl 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 (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 11 months in 228L French oak barrels (10% new oak). In August the barrels are racked and blended into stainless steel tanks, and a low dose of sulphur was added. Aged an additional 2 months in stainless steel tanks. Bottled without fining or filtration.

pH: 3.1

Sulfur: 45ppm total SO₂, 20ppm free SO₂ (on the day of bottling)



Domaine Bärtschi Pinot Noir ‘Sous Les Rochers La Vigne’ cru Manicle 2023

Region: Bugey

Appellation: Bugey AOP cru Mancile

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: 35 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 months in neutral 228L French oak barrels of 1-3 vintages. 1-2 months before bottling the barrels are racked and blended in stainless steel tanks, and a low dose of sulphur added. Bottled without fining or filtration.

pH: 3.5

Sulfur: 40ppm total SO₂, 20ppm free SO₂ (on the day of bottling)



Domaine Bärtschi Pinot Noir 'La Pendia' cru Manicle 2023

Region: Bugey

Appellation: Bugey AOP cru Mancile

Grapes: 100% Pinot Noir (massale selection of Pinot Fin, an old sub-variety of Pinot Noir, known for its smaller berries and low yields)

Average Vine Age: 74-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 vines for this cuvée were planted in 1949, at the very bottom of the Clos, to a massale selection of an old Pinot Noir sub-variety called Pinot Fin.

Farming: Organic

Harvest: Hand harvested

Yield: 35 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 2 weeks. 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 months in neutral 228L French oak barrels of 1-3 vintages. 1-2 months before bottling the barrels are racked and blended in stainless steel tanks, and a low dose of sulphur added. Bottled without fining or filtration.

pH: 3.5

Sulfur: 45ppm total SO₂, 20ppm free SO₂ (on the day of bottling)



Clément Bärtschi Pinot Droit 2023

Region: Bugey

Appellation: Bugey AOP

Grapes: 100% Pinot Noir - specifically a natural mutation of Pinot Noir known as Pinot Droit, named for its tendency to grow vertically. Due to its low sugar accumulation and light color, it fell out of favor in the 1990's and most of it was pulled out and replanted.

Average Vine Age: 40-years-old

Altitude: 1,150 feet (350m)

Soils/Terroir: A south exposed limestone parcel located near the village Lhuis in southern Bugey, and a southeast exposed parcel of marl and glacial moraine located near Torcieu in northwest Bugey.

Farming: Organic

Harvest: Hand harvested

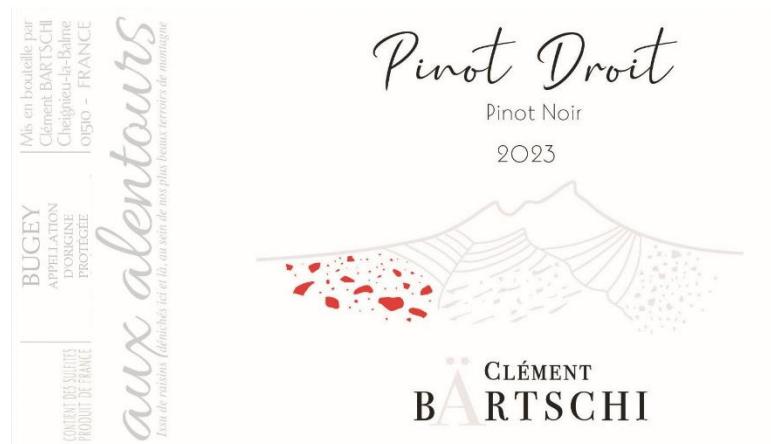
Yield: 35 hl/ha

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 2-5 vintages. Malolactic fermentation occurs in barrel.

Maturation: Aged for 11 months in neutral 228L French oak barrels of 2-5 vintages. 1-2 months before bottling the barrels are racked and blended in stainless steel tanks, and a low dose of sulphur added. Bottled without fining or filtration.

pH: 3.5

Sulfur: 45ppm total SO2, 18ppm free SO2 (on the day of bottling)



Clément Bärtschi Gamay Bu 2023

Region: Bugey

Appellation: Bugey AOP

Grapes: 100% Gamay

Average Vine Age: 50-years-old

Altitude: 1,315 feet (400m)

Soils/Terroir: the Manicle vineyard is a 12ha south facing walled Clos of gravely limestone and clay-limestone soils. In 1973, 8 rows of Gamay were planted at the very bottom of the Clos.

Farming: Organic

Harvest: Hand harvested

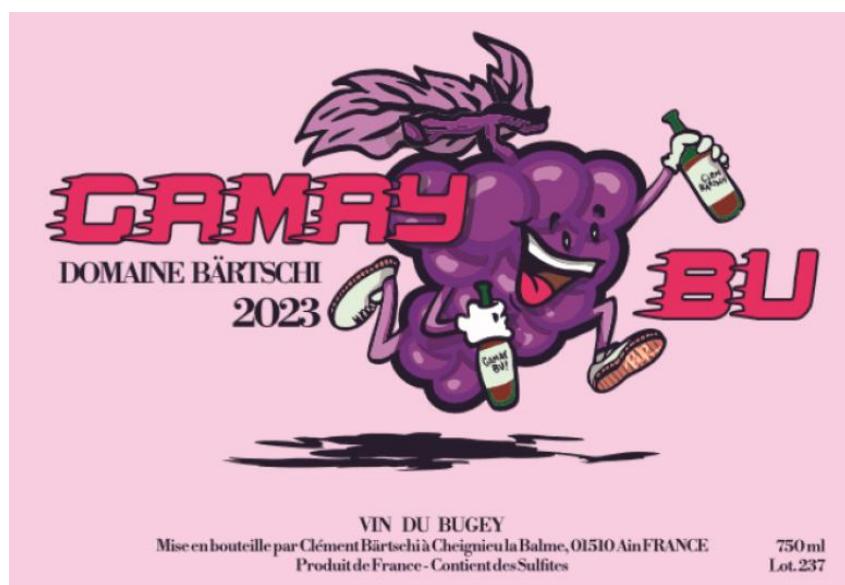
Yield: 35 hl/ha

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 1.5 weeks semi-carbonic, after which pump overs are done every 2 days for up to a week. The grapes are then pressed and transferred to neutral 228L French oak barrels of 2-5 vintages. Malolactic fermentation occurs in barrel.

Maturation: Aged for 12 months in neutral 228L French oak barrels of 2-5 vintages. 1-2 months before bottling the barrels are racked and blended in stainless steel tanks, and a low dose of sulphur added. Bottled without fining or filtration.

pH: 3.5

Sulfur: 45ppm total SO2, 20ppm free SO2 (on the day of bottling)



Domaine Bärtschi ‘Sur les Graviers...’ Brut Nature 2022

Region: Bugey

Appellation: Bugey AOP

Grapes: 100% Chardonnay – sourced from an organic grower located in the village Lhuis in southern Bugey, 25km southwest of the Domaine

Average Vine Age: 40-years-old

Altitude: 985 feet (300m)

Soils/Terroir: Limestone soils with a southern exposition.

Farming: Organic

Harvest: Hand harvested

Yield: 50 hl/ha

Winemaking: Direct pressing of the whole bunches into stainless steel tanks with 1g/hl 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 used French oak barrels of 600L, 350L, and 228L to complete alcoholic and malolactic fermentation. Aged 12 months in used French oak barrels of 600L, 350L, and 228L, after which the Liqueur de Tirage is added to the Vin Clair to start the secondary fermentation. The wine is bottled under a crown cap, and a second fermentation occurs in the bottle.

Maturation: Aged in bottle “sur latte” for 18 months. After 18 months each bottle is disgorged, removing the sediment from the second fermentation. No dosage is added at disgorgement.

pH: 3.0

Sulfur: 40ppm total SO2, 10ppm free SO2 (on the day of bottling)



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 Mancile

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 gravelly 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 gravelly 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 Mancile

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 Mancile

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 bottling, 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

