

Le Vignoble du Pagure - Chardonnay Les Terres Vagabondes 2022

Region: Doubs (Franche-Comté)

Appellation: Vin de France

Grapes: 100% Chardonnay

Average Vine Age: 35 years old

Altitude: 1,150 to 1,475 feet (350-450m)

Soils/Terroir: From a south exposed 2.8 ha parcel with a 35% slope and soils of limestone scree.

Farming: Organic

Harvest: Hand harvested

Yield: 34 hl/ha

Winemaking: The grapes were directly pressed upon arrival in the cellar. The juice was given 1 night of settling in stainless-steel tanks, before racking off the gross lees into a combination of 10-year-old 228L French oak barrels and 100+ year old 2,500L French oak Foudres. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. The fermentation took 20 days to complete, with light stirring of the fine lees (battonage) done near the end of fermentation. The wine completed malolactic fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 10 months in a combination of 10-year-old 228L French oak barrels and 100+ year old 2,500L French oak Foudres. Bottled without fining or filtration, and aged a further 10 months in bottle.

pH: 3.5

Sulfur: 26ppm total SO₂, 6ppm free SO₂



Le Vignoble du Pagure - Sogne-Creux Blanc 2022

Region: Doubs (Franche-Comté)

Appellation: Vin de France

Grapes: 50% Chardonnay, 50% Auxerrois

Average Vine Age: 35 years old

Altitude: 1,150 to 1,475 feet (350-450m)

Soils/Terroir: From a south exposed 2.8 ha parcel with a 35% slope and soils of limestone scree.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The Chardonnay and Auxerrois were hand harvested together and blended at the press. The juice was given 1 night of settling in stainless-steel tanks, before racking off the gross lees into 100+ year old 2,500L French oak Foudres. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. The fermentation took 20 days to complete. No stirring of the fine lees (battonage) and the wine completed malolactic fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 10 months in a combination of 10-year-old 228L French oak barrels and 100+ year old 2,500L French oak Foudres. Bottled without fining or filtration, and aged a further 10 months in bottle.

pH: 3.2

Sulfur: 22ppm total SO₂, 5ppm free SO₂

