

Le Vignoble du Pagure - Sogne-Creux Blanc 2024

Region: Doubs (Franche-Comté)

Appellation: IGP Franche-Comté Côteaux de Vuillafans

Grapes: 100% Auxerrois

Average Vine Age: 34 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: 10 hl/ha, due to frost in 2024

Winemaking: The grapes were de-stemmed and crushed upon arrival in the cellar. Two days of maceration on the skins before pressing, was followed by 1 night of cold settling in stainless-steel tanks. Racked off the gross lees into 10+ year-old 500L French oak barrels. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. The fermentation took 15 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 10+ year-old 500L French oak barrels. Prior to bottling the barrels are racked and blended in a large stainless-steel tank. Bottled without fining or filtration, and aged a further 6 months in bottle.

pH: 3.55

Sulfur: 21ppm total SO₂, 6ppm free SO₂



Le Vignoble du Pagure - Gamay Le Parfum de la Nuit 2024

Region: Doubs (Franche-Comté)

Appellation: IGP Franche-Comté Côteaux de Vuillafans

Grapes: 100% Gamay

Average Vine Age: 34 years old

Altitude: 1,150 to 1,315 feet (350-400m)

Soils/Terroir: From a south-southeast exposed .10 ha parcel with a 30% slope, and soils of grey marl.

Farming: Organic

Harvest: Hand harvested

Yield: 2.3 hl/ha

Winemaking: The grapes were fully de-stemmed and macerated whole berry for 30 days in a small fiber tank. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. Gentle pump overs and occasional punch downs were done during the maceration. Pressed on the 31st day and transferred back to the fiber tank to complete fermentation. After malolactic fermentation, the wine was transferred to a 230L concrete egg for ageing. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 10 months in a 230L concrete egg. Racked into a stainless-steel tank one month prior to bottling. Bottled without fining or filtration.

pH: 3.38

Sulfur: 20ppm total SO₂, 6ppm free SO₂



Le Negoce du Pature - Gamay Paresia 2024

Region: Beaujolais (Juliéna)

Appellation: Vin de Franc

Grapes: 100% Gamay – sourced from Domaine David Beaupère in Julienas (Beaujolais).

Vine Age: From a single parcel with vines of 10, 35, and 100+ years old.

Altitude: 820 feet (250m)

Soils/Terroir: From a single plot exposed south on silty colluvial soils of diorite (coarse grained igneous rocks).

Farming: Organic

Harvest: Hand harvested

Yield: 45 hl/ha

Winemaking: The grapes were fully de-stemmed and macerated whole berry for 30 days in a fiber tank. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. Gentle pump overs and occasional punch downs were done during the maceration. Pressed on the 31st day and transferred back to the fiber tank to complete fermentation. After malolactic fermentation, the wine was racked into 10+ year-old 228L French oak barrels for ageing. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 10 months in 228L French oak barrels of 10+ vintages. One month prior to bottling the barrels were blended in a stainless-steel tank. Bottled without fining or filtration.

pH: 3.24

Sulfur: 24ppm total SO₂, 7ppm free SO₂



Le Vignoble du Pagure - Chardonnay Les Terres Vagabondes 2023

Region: Doubs (Franche-Comté)

Appellation: IGP Franche-Comté Côteaux de Vuillafans

Grapes: 100% Chardonnay

Average Vine Age: 33 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: 40 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 10+ year-old 228L French oak barrels. 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, and no sulfur additions were made during the vinification of this wine.

Maturation: Aged 10 months in 10+ year-old 228L French oak barrels. Prior to bottling the barrels are racked and blended in a large stainless-steel tank. Bottled without fining or filtration, and aged a further 6 months in bottle.

pH: 3.47

Sulfur: 26ppm total SO₂, 6ppm free SO₂



Le Vignoble du Pagure - Sogne-Creux Blanc 2023

Region: Doubs (Franche-Comté)

Appellation: IGP Franche-Comté Côteaux de Vuillafans

Grapes: 100% Auxerrois

Average Vine Age: 33 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 grapes were de-stemmed and crushed upon arrival in the cellar. Two days of maceration on the skins before pressing, was followed by 1 night of cold settling in stainless-steel tanks. Racked off the gross lees into 10+ year-old 500L French oak barrels. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. The fermentation took 15 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 10+ year-old 500L French oak barrels. Prior to bottling the barrels are racked and blended in a large stainless-steel tank. Bottled without fining or filtration, and aged a further 6 months in bottle.

pH: 3.42

Sulfur: 22ppm total SO₂, 5ppm free SO₂



Le Vignoble du Pagure - Sogne-Creux# Blanc 2023

Region: Doubs (Franche-Comté)

Appellation: IGP Franche-Comté Côteaux de Vuillafans

Grapes: 100% Auxerrois

Average Vine Age: 33 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 grapes were de-stemmed and crushed upon arrival in the cellar. Two days of maceration on the skins before pressing, was followed by 1 night of cold settling in stainless-steel tanks. Racked off the gross lees into 10+ year-old 228L French oak barrels. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. The fermentation took 15 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 3 months in 10+ year-old 228L French oak barrels. Prior to bottling the barrels are racked and blended in a large stainless-steel tank. Bottled without fining or filtration, and aged a further 6 months in bottle.

pH: 3.42

Sulfur: 22ppm total SO₂, 5ppm free SO₂



Le Vignoble du Pagure - Gamay Le Parfum de la Nuit 2023

Region: Doubs (Franche-Comté)

Appellation: IGP Franche-Comté Côteaux de Vuillafans

Grapes: 100% Gamay

Average Vine Age: 33 years old

Altitude: 1,150 to 1,315 feet (350-400m)

Soils/Terroir: From a south-southeast exposed .10 ha parcel with a 30% slope, and soils of grey marl.

Farming: Organic

Harvest: Hand harvested

Yield: 55 hl/ha

Winemaking: The grapes were fully de-stemmed and macerated whole berry for 15 days in a fiber tank. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. Gentle pump overs and occasional punch downs were done during the maceration. Pressed on the 16th day and transferred back to the fiber tank to complete fermentation. After malolactic fermentation, the wine was transferred to a 10+ year-old 228L French oak barrel and a 230L concrete egg for ageing. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 10 months in a 10+ year-old 228L French oak barrel and a 230L concrete egg. One month prior to bottling the components were blended in a stainless-steel tank. Bottled without fining or filtration.

pH: 3.46

Sulfur: 24ppm total SO₂, 4ppm free SO₂



Le Vignoble du Pagure - Pinot Noir La Clef des Brumes 2023

Region: Doubs (Franche-Comté)

Appellation: IGP Franche-Comté Côteaux de Vuillafans

Grapes: 100% Pinot Noir

Average Vine Age: 33 years old

Altitude: 1,150 to 1,315 feet (350-400m)

Soils/Terroir: From a south-southeast exposed .20 ha parcel with a 35% slope, and soils of red clay and limestone soils.

Farming: Organic

Harvest: Hand harvested

Yield: 15 hl/ha

Winemaking: The grapes were fully de-stemmed and macerated whole berry for 15 days in a fiber tank. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. Gentle pump overs and occasional punch downs were done during the maceration. Pressed on the 16th day and the juice transferred back to the fiber tank to complete fermentation. After the completion of malolactic fermentation, the wine was transferred to 10+ year-old 228L French oak barrels for ageing. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 10 months in 228L French oak barrels of 10+ vintages. One month prior to bottling the components were blended in a stainless-steel tank. Bottled without fining or filtration.

pH: 3.37

Sulfur: 23ppm total SO₂, 5ppm free SO₂



Le Vignoble du Pagure - Chardonnay Les Terres Vagabondes 2022

Region: Doubs (Franche-Comté)

Appellation: Vin de France

Grapes: 100% Chardonnay

Average Vine Age: 32 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: 32 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

