

Domaine Les Volets Rouges - Claudine VdF Gamay 2025

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Gamay – 80% sourced from Domaine Oedipoda in Julienas and 20% from the Domaine's parcel of Grand-Pré in Fleurie

Average Vine Age: 30 years-old

Altitude: 985 feet (300m)

Soils/Terroir: Volcanic granite, sand, and silt

Farming: Organic

Harvest: Hand harvested

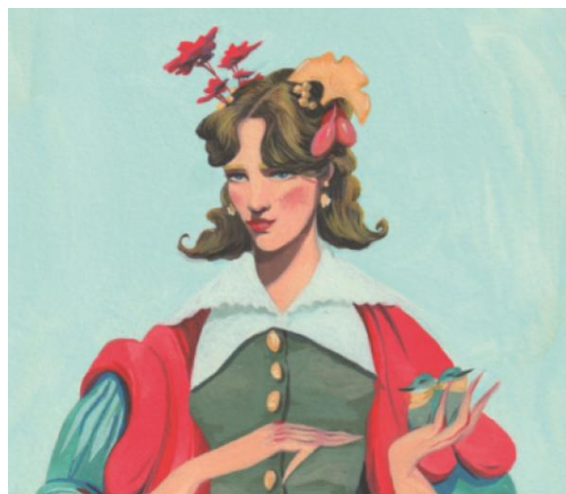
Yield: 20 hl/ha

Winemaking: 15-day semi-carbonic maceration in large concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. The grapes were pressed on the 16th day, and the juice was transferred to stainless-steel tanks to complete fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged for 8 months in stainless-steel tanks. A month prior to bottling a low dose of sulfur (1g/hl) was added. Bottled without fining or filtration.

pH: 3.59

Sulfur: <10ppm total SO₂, 5ppm free SO₂



CLAUDINE

Vin de France

Domaine Les Volets Rouges 'Pépette' Beaujolais Villages 2024

Region: Beaujolais

Appellation: Beaujolais Villages

Grapes: 100% Gamay

Average Vine Age: 65 years-old

Altitude: 1,345 feet (410m)

Soils/Terroir: A .62 hectare south exposed parcel near Emeringes, named Chevenal, with soils of granitic sand and silt

Farming: Organic, practicing Biodynamic

Harvest: Hand harvested

Yield: 12 hl/ha

Winemaking: 20-day semi-carbonic maceration in large concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. The grapes were pressed on the 21st day, and the juice was transferred back to concrete tanks to complete fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged for 10 months in concrete eggs. A month prior to bottling a low dose of sulfur (1g/hl) was added. Bottled without fining or filtration.

pH: 3.45

Sulfur: 10ppm total SO₂, no free SO₂ detected



PÉPETTE
Beaujolais-Villages

Domaine Les Volets Rouges 'Les Labourons' Fleurie 2023

Region: Beaujolais

Appellation: Fleurie

Grapes: 100% Gamay

Average Vine Age: 65 years-old

Altitude: 1,444 feet (410m)

Soils/Terroir: A .78 hectare northwest exposed parcel, named Les Labourons, with soils of pink granite, sand, and silt. The parcel is bordering a forest and interplanted with fruit trees.

Farming: Organic, practicing Biodynamic

Harvest: Hand harvested

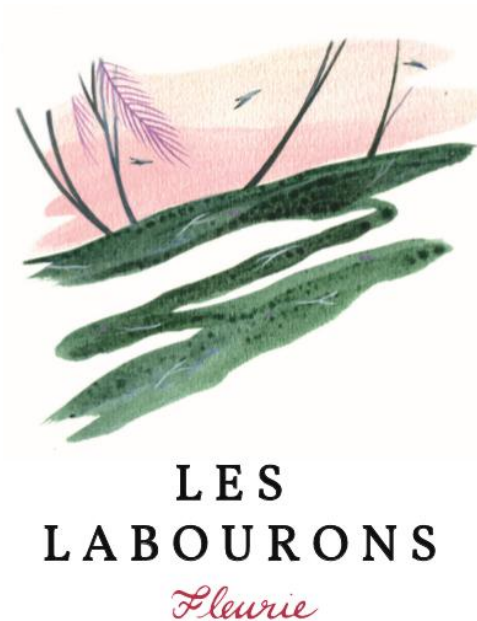
Yield: 45 hl/ha

Winemaking: 10-day semi-carbonic maceration in large concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. The grapes were pressed on the 11th day, and the juice was transferred to stainless-steel tanks to complete fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged for 10 months, 55% in stainless-steel tanks and 45% in old French oak demi-muids. A month prior to bottling a low dose of sulfur (1g/hl) was added. Bottled without fining or filtration.

pH: 3.4

Sulfur: 21ppm total SO₂, no free SO₂ detected



Domaine Les Volets Rouges 'Les Déduits' Fleurie 2023

Region: Beaujolais

Appellation: Fleurie

Grapes: 100% Gamay

Average Vine Age: 65 to 120 years-old

Altitude: 853 feet (260m)

Soils/Terroir: A flat early ripening 1 hectare parcel, named Les Déduits, with soils of pink granite and sand.

Farming: Organic, practicing Biodynamic

Harvest: Hand harvested

Yield: 55 hl/ha

Winemaking: 10-day semi-carbonic maceration in large concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. The grapes were pressed on the 11th day, and the juice was transferred to stainless-steel tanks to complete fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged for 10 months, 85% in stainless-steel tanks and 15% in old French oak demi-muids. A month prior to bottling a low dose of sulfur (1g/hl) was added. Bottled without fining or filtration.

pH: 3.4

Sulfur: 10ppm total SO₂, no free SO₂ detected

