

## Maxime Crotet Bourgogne Passe-Tout-Grain 2023

**Region:** Burgundy

**Appellation:** Bourgogne Passe-Tout-Grain

**Grapes:** 60% Pinot Noir, 40% Gamay from a single parcel located in Cheilly-lès-Maranges

**Average Vine Age:** 65-years-old

**Altitude:** 655 feet (200m)

**Soils/Terroir:** Clay-limestone

**Farming:** Lutte raisonnée, no herbicides or pesticides used.

**Harvest:** Hand harvested

**Yield:** 40 hl/ha

**Winemaking:** The Pinot Noir and Gamay are harvested on the same day and the whole grape clusters are placed directly into stainless steel tanks upon arrival in the cellar. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. Macerated for 18 days; 2 days full carbonic, 5 days semi-carbonic, and 11 days traditional whole cluster with gentle pump overs and light foot treading near the end of fermentation. The whole clusters are then pressed, and the juice goes to neutral vats to complete alcoholic fermentation. Transferred to 5-year-old French oak barrels of 228L after the completion of alcoholic fermentation. Malolactic fermentation occurs in barrel, after which a low dose of sulfur is added.

**Maturation:** Aged for 12 months in 228L French oak barrels of 5 vintages. Bottled without fining or filtration.

**pH:**

**Sulfur:** 30ppm total SO<sub>2</sub>



2023  
Bourgogne Passe-Tout-Grain  
Appellation d'Origine Contrôlée  
2023  
Mise en bouteille par Maxime Crotet  
21200 Beaune - Côte d'Or - France  
L. 23889761

Contient des sulfites  
Produit de France  
750 ml  
12% vol.

## Maxime Crotet Bourgogne Hautes-Cotes de Beaune Vieilles Vignes 2023

**Region:** Burgundy

**Appellation:** Bourgogne Hautes-Cotes de Beaune

**Grapes:** 100% Pinot Noir from a single parcel located in the Vallée des Maranges

**Average Vine Age:** 100-years-old

**Altitude:** 785 feet (240m)

**Soils/Terroir:** Clay-limestone

**Farming:** Lutte raisonnée, no herbicides or pesticides used.

**Harvest:** Hand harvested

**Yield:** 30 hl/ha

**Winemaking:** The whole grape clusters are placed directly into stainless steel tanks upon arrival in the cellar. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. 30-day whole cluster maceration with gentle pump overs and light foot treading near the end of fermentation. The whole clusters are then pressed, and the juice goes to neutral vats to complete alcoholic fermentation. Transferred to French oak barrels of 228L (10% new) after the completion of alcoholic fermentation. Malolactic fermentation occurs in barrel, after which a low dose of sulfur is added.

**Maturation:** Aged for 12 months in 228L French oak barrels (10% new). Bottled without fining or filtration.

**pH:**

**Sulfur:** 30ppm total SO<sub>2</sub>



Bourgogne Hautes-Côtes de Beaune Pinot Noir  
Appellation d'Origine Contrôlée  
2023  
Mise en bouteille par Maxime Crotet  
21200 Beaune - Côte d'Or - France

Contient des sulfites  
Produit de France  
750 ml 12% Vol.

## Maxime Crotet Bourgogne Rouge 2024

**Region:** Burgundy

**Appellation:** Bourgogne Hautes-Cotes de Beaune

**Grapes:** 100% Pinot Noir from a single parcel located in the Vallée des Maranges

**Average Vine Age:** 65-years-old

**Altitude:** 785 feet (240m)

**Soils/Terroir:** Clay-limestone

**Farming:** Lutte raisonnée, no herbicides or pesticides used.

**Harvest:** Hand harvested

**Yield:** 40 hl/ha

**Winemaking:** The whole grape clusters are placed directly into stainless steel tanks upon arrival in the cellar. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. 15-day whole cluster maceration with gentle pump overs and light foot trodding near the end of fermentation. The whole clusters are then pressed, and the juice goes to neutral vats to complete alcoholic fermentation. Transferred to 5-year-old French oak barrels of 228L after the completion of alcoholic fermentation. Malolactic fermentation occurs in barrel, after which a low dose of sulfur is added.

**Maturation:** Aged for 12 months in 228L French oak barrels of 5 vintages. Bottled without fining or filtration.

**pH:**

**Sulfur:** 20ppm total SO<sub>2</sub>



Contient des sulfites  
Produit de France  
750 ml 11,5% Vol.  
L.24.BB1  
Bourgogne Rouge  
2024  
Mise en bouteille par Maxime Crotet  
à F21200