

AUXEY-DURESSES BLANC

Clos Du Moulin Aux Moines

Monopole



TERROIR

Situated at the threshold of a valley that slopes from Meursault to the Hautes-Côtes, south-west of Beaune, Auxey-Duresses is a former dependency of the Abbey of Cluny.

In the past, its activity was divided between grain mills and grape presses, the only ones left today to produce this AOC recognised since 1937.

Le Clos du Moulin aux Moines, the historic plot that gave its name to the estate, benefits from an exceptional environment. It is protected by a stone wall (hence the name Clos) and bordered by the Cloux stream at the bottom. The Chardonnays are planted on the left side of the Clos, bordering the village of Meursault. The soil, rich in red clay and limestone with the rock outcropping, produces white wines balanced between roundness and freshness.

VINEYARD

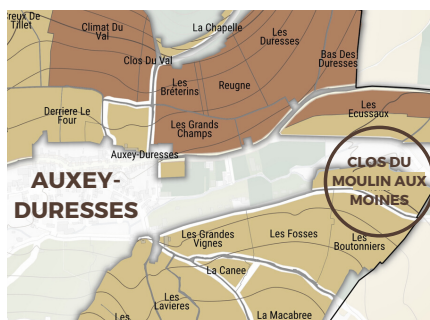
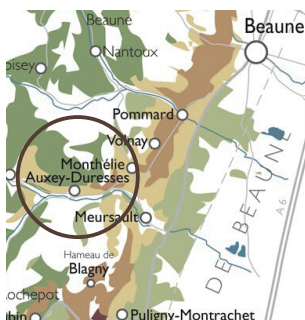
The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

WINEMAKING

Hand-harvested. The grapes are sorted at the vineyard and then pressed slowly to enable the must to oxidise gently.

Slow fermentation in 400L oak barrels using wild yeasts only, no "additives" and than 10% of new oak. The wine is then aged for 12 months without stirring and racking.

The wine is neither filtered nor fined.



Color: White

Grape variety: Chardonnay

Area (ha): 0.80

Planting date: 2003

Soil: Clay and limestone

Altitude (m) : 298

Exposure: North/ North-East

Density (vines/ha): 10,000

Yield (hL/ha): 25 to 30

Ageing potential: 4 to 6 years



CLOS DU MOULIN AUX MOINES
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AUXEY-DURESSES

Clos Du Moulin Aux Moines Monopole



TERROIR

Situated at the threshold of a valley leading from Meursault to the Hautes-Côtes, south-west of Beaune, Auxey-Duresse is a former dependency of the Abbey of Cluny.

Le Clos du Moulin aux Moines is a historic plot that gave its name to the estate and benefits from an exceptional environment. It is protected by a stone wall - hence the name Clos - and bordered by the Cloux stream at the bottom. This is where the soil is the deepest: a mixture of sand, silt and limestone, it is very filtering. The vines have deep roots and produce pretty berries giving an elegant and fresh wine.

VINEYARD

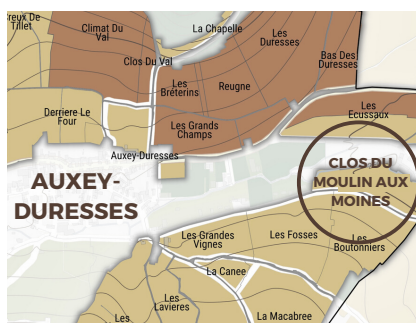
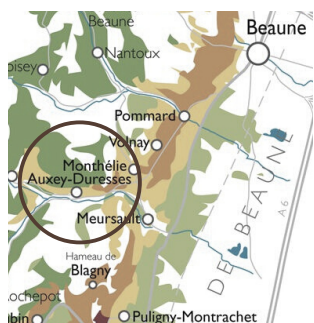
The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

WINEMAKING

Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table. We keep 90% to 100% of whole clusters (except the vintage 2018 that was 100% destemmed).

We do a slow fermentation and maceration in cement tanks for 18 days using wild yeasts only. Daily pump overs to fix the color and the aromas.

We then press and fill oak barrels for ageing for 10 months. This cuvée has also a very low quantity of sulfur, since we only add a very small quantity of SO₂ before bottling but not before that step. The wine is neither filtered nor fined.



Color: Red

Grape variety: Pinot Noir

Area (ha): 1.20

Planting date: 1952 & 1954

Soil: Silt-limestone-sand

Altitude (m): 250

Exposure: North/North-East

Density (vines/ha): 10,000

Yield (hL/ha): 38 to 42

Ageing potential: 3 to 5 years



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AUXEY-DURESSES

Clos du Moulin aux Moines Monopole - Vieilles Vignes



TERROIR

Situated at the threshold of a valley leading from Meursault to the Hautes-Côtes, south-west of Beaune, Auxey-Duresse is a former dependency of the Abbey of Cluny.

In the past, its activity was divided between grain mills and grape presses, which are the only ones left today to produce this AOC recognised since 1937.

Le Clos du Moulin aux Moines is a historic plot that gave its name to the estate and benefits from an exceptional environment. It is protected by a stone wall - hence the name Clos - and bordered by the Cloux stream at the bottom.

At the top, the wall's foundations rest on rock with a soil rich in red clay and more limestone. It is here that the Vieilles Vignes cuvée is produced: a deep red wine with substance.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

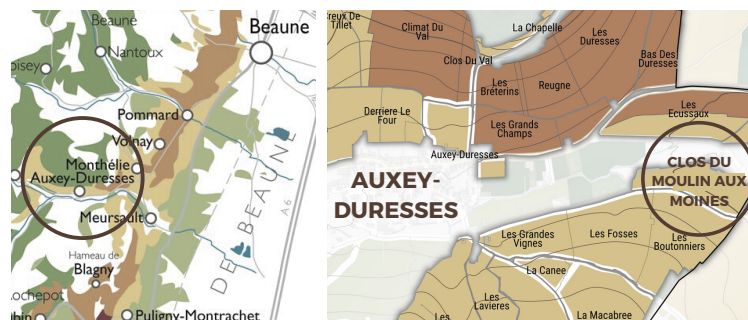
WINEMAKING

Hand-harvested. The crop is sorted on a sorting table and 100% of the bunches are destemmed.

We do a slow fermentation and maceration in cement tanks for 20 to 22 days using wild yeasts only. Daily pump overs to fix the color and the aromas. At the end of the maceration,

We press and fill oak barrels for ageing for 14 months.

The wine is neither filtered nor fined. We add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 0.80

Planting date: 1952 & 1954

Soil: Clay-limestone

Altitude (m): 298

Exposure: North/North-East

Density (vines/ha): 10,000

Yield (hL/ha): 30

Ageing potential: 6 to 10 years



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BEAUNE PREMIER CRU

Les Cent Vignes



TERROIR

Beaune has one of the most extensive vineyards on the Côte de Beaune. It is the "Pinot Vermeil" of the Dukes of Bourgogne, a red wine renowned since the High Middle Ages for its youthful temperament, full of fire and bouquet. Acquired in 2014, 2015 was the first vintage of our Beaune 1er Cru "Les Cent Vignes". Les Cent Vignes is situated on a gentle slope with a very filtering clay-limestone soil.

VINEYARD

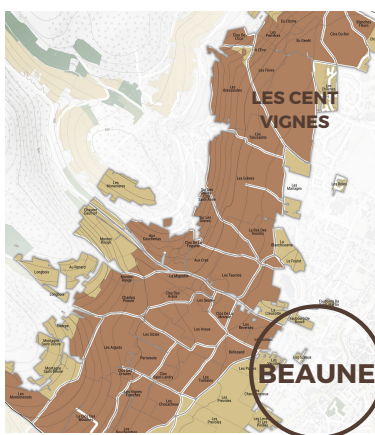
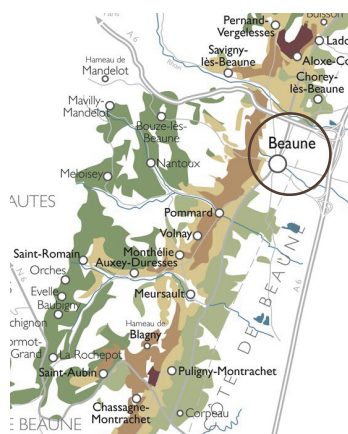
The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

WINEMAKING

Hand-harvested. Sorting of the harvest on a vibrating table and then on a sorting table. 18 to 22 days of slow fermentation with indigenous yeasts in a wooden tank. Daily pump over. Colour and aromas are fixed by the natural and monitored rise in temperature of the musts under the action of alcoholic fermentation.

We press and fill oak barrels of several wines. Aged for 14 months without racking.

The wine is neither filtered nor fined. Low sulphiting.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 0.24

Planting date: 1992

Soil: Clay and limestone

Altitude (m): 230

Exposure : South/South-East

Density (vines/ha) : 10,000

Yield (hL/ha) : 30 to 35

Ageing potential : 5 to 9 years



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BOURGOGNE ALIGOTÉ



TERROIR

Le Clos de la Perrière is located in Corpeau, south-east of the villages of Puligny-Montrachet and Chassagne-Montrachet. This 3-hectare plot is also planted with Pinot Noir and Chardonnay. The Clos benefits from a privileged environment; the plot is in the heart of the village, facing south and is protected by stone walls, .

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

WINEMAKING

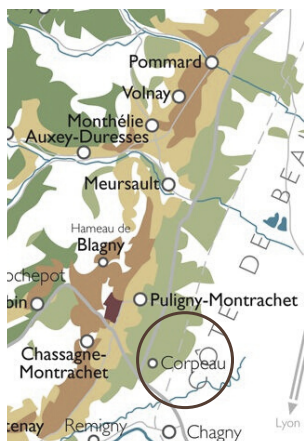
Hand-picked, then direct and progressive pressing in a pneumatic press.

After a very light settling, the juices are filled into 350-litre barrels (3-wine barrels on average). Fermentation is carried out without inputs (indigenous yeasts).

Aged for 4 months without stirring.

Racking at the beginning of spring and then leaving the wine to clarify naturally in stainless steel tanks for 2 months before bottling.

The wine is neither filtered nor fined.



Colour: White

Grape variety: Aligoté

Area (ha): 0.30

Planting date: 1967 and 1970

Soil: Clay and limestone

Altitude (m): 220

Exposure: South/South-East

Density (vines/ha): 10,000

Yield (hL/ha): 40

Ageing potential: 3 to 5 years



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BOURGOGNE

Aux Seurrets



TERROIR

The vineyard Aux Seurrets is located at the bottom of Pommard, on the plain heading towards the Saône. The cuvée is therefore exclusively produced from the grapes of this parcel in order to enhance the typicality of this gravelly soil terroir which, although it is a regional appellation, expresses a strong character like the famous appellations neighbouring it.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

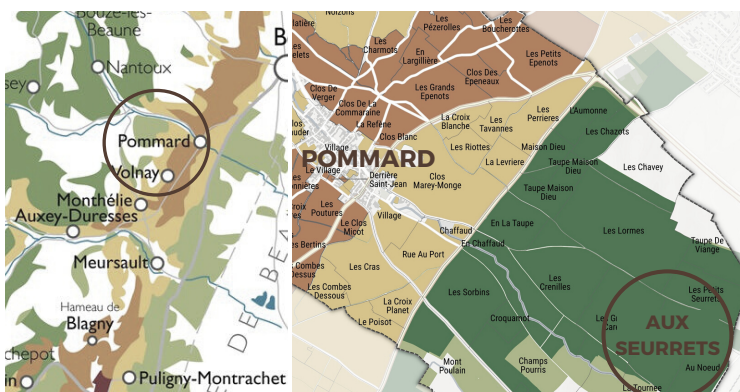
WINEMAKING

Hand-harvested. The crop is sorted on a sorting table and between 30% to 70% of the bunches are destemmed depending on the vintage.

We do a slow fermentation and maceration in a cement tank for 15 to 20 days using wild yeasts only. Daily pump over to fix the color and the aromas and control the temperature of the must.

We press and fill oak barrels of several wines. Aged for 10 months without racking. We use less than 10% of new oak.

The wine is neither filtered nor fined. We add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 0.53

Planting date: 2014

Soil: Red clay and limestone

Altitude (m): 200

Exposure: North-South

Density (vines/ha): 10 000

Yield (hL/ha): 30 to 38

Ageing potential: 2 to 7 years



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BOURGOGNE BLANC

Clos de la Perrière Monopole



TERROIR

This wine comes from a single vineyard located in Corpeau, south of Puligny-Montrachet. It takes its name "Clos" from the old stone wall surrounding the plot. It creates the best conditions for the ripening of the grapes which is usually faster than the surrounding vineyards.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

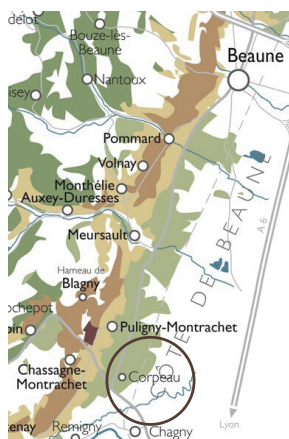
WINEMAKING

Hand-harvested. The grapes are sorted at the vineyard and then pressed slowly to enable the must to oxidise gently.

Slow fermentation in big wooden tanks using wild yeasts only.

The wine is then aged for 15 months in wooden tanks without stirring and racking.

This wine is neither filtered nor fined.



Colour: White

Grape variety: Chardonnay

Area (ha): 1.25

Planting date: 1972 & 1979

Soil: Sand, clay and limestone

Altitude (m): 220

Exposure: South

Density (vines/ha): 10,000

Yield (hL/ha): 42 to 48

Ageing potential: 3 to 5 years



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BOURGOGNE ROUGE

Clos de la Perrière Monopole



TERROIR

This wine comes from a single vineyard located in Corpeau, south of Puligny-Montrachet. It takes its name "Clos" from the old stone wall surrounding the plot. It creates the best conditions for the ripening of the grapes which is usually faster than the surrounding vineyards.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

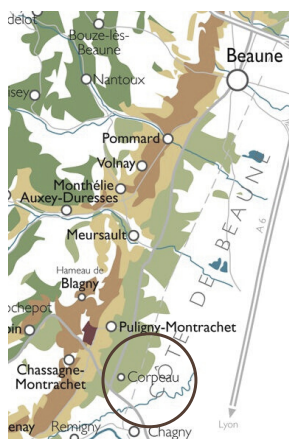
WINEMAKING

Hand-harvested. The crop is sorted on a sorting table and 20% to 60% of the bunches are destemmed depending on the vintage.

We do a slow fermentation and maceration in cement tanks for 15 to 20 days using wild yeasts only. Daily pump overs to fix the color and the aromas.

We then press and fill oak barrels. We use less than 10% of new oak. Aged for 12 months without racking.

The wine is neither filtered nor fined. We add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 1.50

Planting date: 1967 & 1968

Soil: Silt and limestone

Altitude (m): 220

Exposure: South

Density (vines/ha): 10,000

Yield (hL/ha): 40 to 45

Ageing potential: 2 to 5 years



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CHOREY-LES-BEAUNE

Les Beaumonts



TERROIR

Les Beaumonts is located in the north of Beaune, close to Aloxe-Corton and Savigny-lès-Beaune at the foot of the hillside just above the main road.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

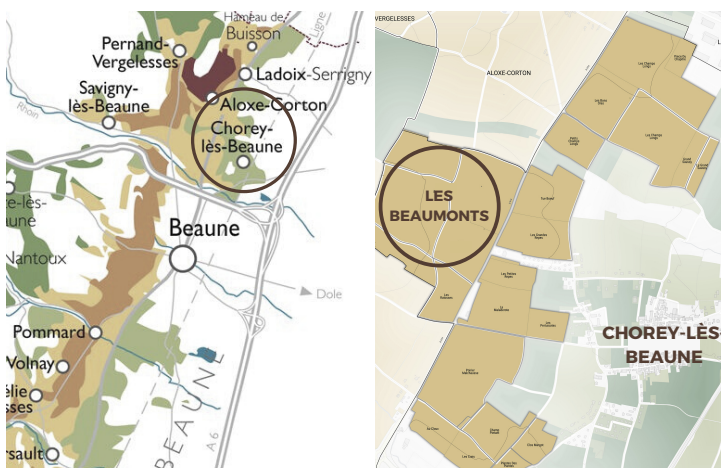
WINEMAKING

Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table.

We do a slow fermentation and maceration in stainless steel tanks for 15 to 20 days using wild yeasts only. Daily pump over. Fixation of colour and aromas by the natural and controlled rise in temperature of the musts under the action of alcoholic fermentation.

At the end of the maceration, we press and fill oak barrels that are several wines old. Aged for 12 months.

The wine is neither filtered nor fined. We add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 0.24

Planting date: 1990

Soil: Marly-limestone alluvium

Altitude (m): 230

Exposure: South/South-East

Density (vines/ha): 10,000

Yield (hL/ha): 30 to 35

Ageing potential: 3 to 7 years



MONTHELIE

Sous le Cellier



TERROIR

"Picturesquely nestled against the rounded hillside like the head of Saint John in the shoulder of Christ, Monthelie resembles a Tuscan village," writes Pierre Poupon.

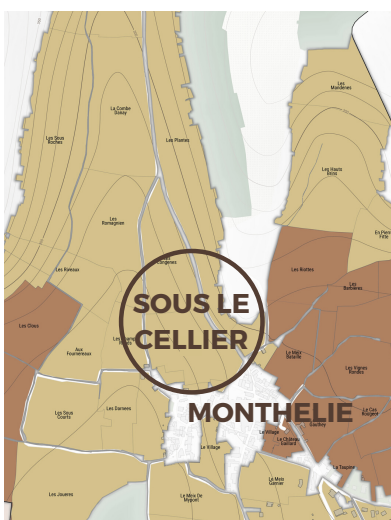
The Sous le Cellier plot, in the very north of the appellation, benefits from a significant slope, facing west, and is located at the exit of the village under the cellar of the houses, hence its name.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

WINEMAKING

Hand-harvested. The grapes are sorted at the vineyard and then pressed slowly to enable the must to oxidise gently. Slow fermentation in 350-litre barrels, indigenous yeasts. Aged for 10 months in barrels, without inputs or racking. The wine is neither filtered nor fined.



Colour: White

Grape variety: Chardonnay

Area (ha): 0.69

Planting date: 2003 & 2015

Soil: Silt-limestone-sand

Altitude (m): 330

Exposure: South-West

Density (vines/ha): 10,000

Yield (hL/ha): 42 to 48

Ageing potential: 3 to 5 years



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PERNAND-VERGELESSES

Les Combottes



TERROIR

Located at the junction of two valleys, Pernand-Vergelesses is a picturesque village 6 km north of Beaune.

The plot, whose vines are about forty years old, is located on a slope extending that of Corton Charlemagne. The soil is of the same structure and the two wines present several similarities.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

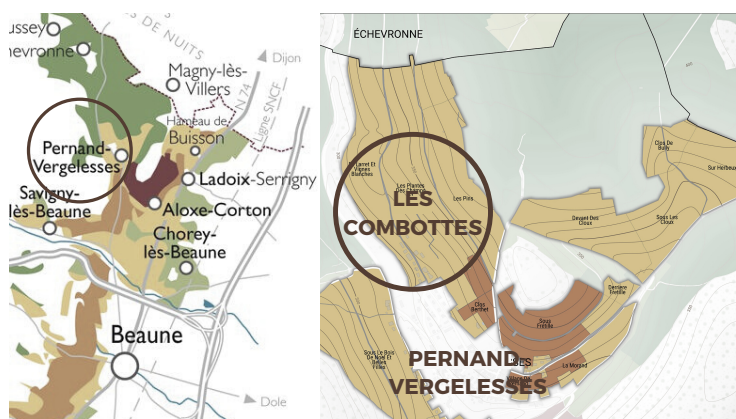
WINEMAKING

Hand-harvested. The grapes are sorted at the vineyard and then pressed slowly to enable the must to oxidise gently.

The juice is transferred into oak barrels of 350 and 400L for a slow fermentation, using wild yeasts only and no "additives". We use less than 10% of new oak.

The wine is then aged for 10 months without stirring and racking.

The wine is neither filtered nor fined.



Colour: White

Grape variety: Chardonnay

Area (ha): 1.26

Planting date: 1982

Soil: White marl on clay and limestone

Altitude (m): 250-300

Exposure: South-West

Density (vines/ha): 10,000

Yield (hL/ha): 39 to 42

Ageing potential: 4 to 7 years



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PINOT NOIR

Vin de France



TERROIR

The Pinot Noir plot is opposite the estate and classified as Vin de France, although it is situated at the crossroads of Meursault, Auxey-Duresses and Monthelie.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

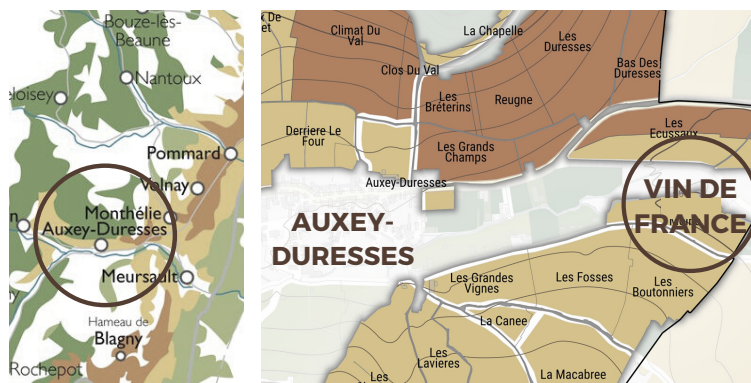
WINEMAKING

Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table.

We do a slow fermentation with 30% to 50% of whole clusters - depending on the vintage - in a steel vat for 15 to 20 days using wild yeasts only. Daily pump over. Fixation of colour and aromas by the natural and controlled rise in temperature of the musts under the action of alcoholic fermentation.

At the end of the maceration, we press and age in a stainless steel vat for 6 months.

The wine is neither filtered nor fined. The vinification is done naturally, without sulphur and without any input of any kind. We add very few sulfites before bottling.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 0.90

Planting date: 1962

Soil: Clay, marl, limestone

Altitude (m): 298

Exposure: West

Density (vines/ha): 10,000

Yield (hL/ha): 42 to 46

Ageing potential: 2 years



POMMARD PREMIER CRU



CLOS du
MOULIN
aux MOINES

TERROIR

Located 3 km south of Beaune, Pommard has been considered since the Middle Ages as "the flower of Beaune wines".

Our Pommard Premier Cru comes from three climats classified as Premier Cru: Clos Blanc, La Refène and Les Pézerolles.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

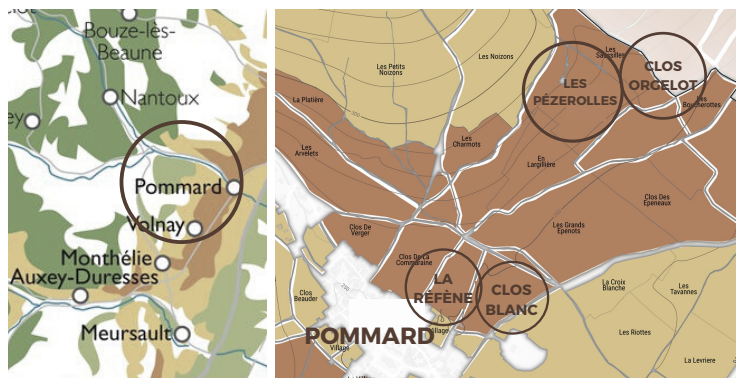
WINEMAKING

Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table.

We do a slow fermentation and maceration with 40% to 70% of destemmed grapes - depending on the vintage - in a small wooden tank for 20 to 25 days using wild yeasts only.

We do daily pump overs to fix the colour and the aromas. At the end of the maceration, we press and fill oak barrels then stainless steel tanks for ageing for 18 months without racking.

We don't use new oak. The wine is neither filtered nor fined. We add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): Clos Blanc 0.18,

Refène 0.20, Pézerolles 0.08

Planting date: Clos Blanc 1957,

Refène 1985, Pézerolles 1956

Soil: Mostly clay and limestone

Altitude (m): Between 302 and 330

Exposure: East

Density (vines/ha): 10,000

Yield (hL/ha): 25 to 35

Ageing potential: 10 years and more



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POMMARD PREMIER CRU

Clos Blanc



TERROIR

Located 3 km south of Beaune, Pommard has been considered since the Middle Ages as "the flower of Beaune wines".

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

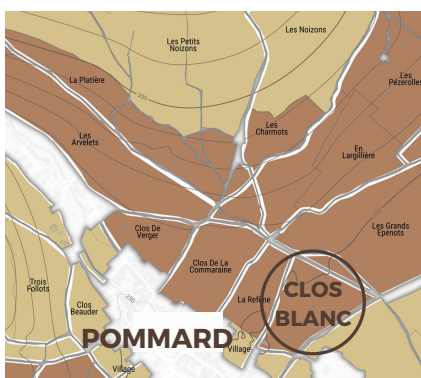
WINEMAKING

Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table.

We do a slow fermentation and maceration with 70% to 90% of destemmed grapes - depending on the vintage - in a concrete tank for 25 days using wild yeasts only.

We do daily pump overs to fix the colour and the aromas. At the end of the maceration, we press and fill oak barrels for ageing for 16 months with 10% of new oak.

The wine is neither filtered nor fined. We add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 1.10

Planting date: 1920, 90 & 93

Soil: Clay and limestone

Altitude (m): 330

Exposure: East

Density (vines/ha): 10,000

Yield (hL/ha): 20

Ageing Potential: 7 to 15 years



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POMMARD PREMIER CRU

Clos Orgelot

Monopole



TERROIR

Located 3 km south of Beaune, Pommard has been considered since the Middle Ages as "the flower of Beaune wines". As an appellation producing exclusively red wine, its reputation has crossed the centuries. Le Clos Orgelot is located in the valley of Les Saussilles where the soils are clayey with rock debris. .

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

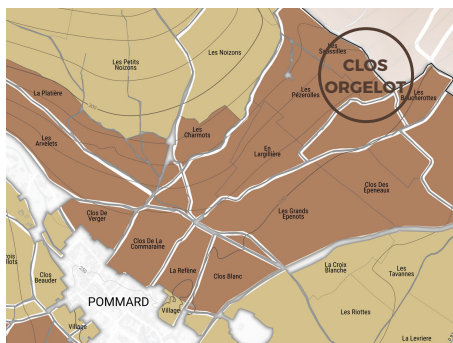
WINEMAKING

Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table.

We do a slow fermentation and maceration with 40% to 70% of destemmed grapes - depending on the vintage - in a concrete tank for 25 days using wild yeasts only. We do daily pump overs to fix the colour and the aromas.

At the end of the maceration, we press and fill oak barrels for ageing for 16 months without racking.

The wine is neither filtered nor fined. We add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 1.08

Planting dates: 1920 & 1990

Soil: Clay and limestone

Altitude (m): 280

Exposure: East

Density (vines/ha): 10,000

Yield (hL/ha): 25

Ageing Potential: 7 to 15 years



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POMMARD PREMIER CRU

Les Pézerolles



TERROIR

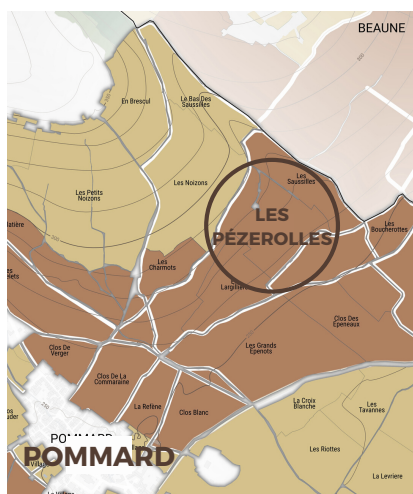
Located 3 km south of Beaune, Pommard has been considered since the Middle Ages as "the flower of Beaune wines".

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

WINEMAKING

Hand-harvested. The crop is sorted on a sorting table and 95% of the bunches are destemmed. We do a slow fermentation and maceration in a small wooden tank for 20 days using wild yeasts only. We do daily pump overs to fix the colour and the aromas. At the end of the maceration, we press and fill oak barrels for ageing for 18 months. We don't use new oak. The wine is neither filtered nor fined. We add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 0.083

Planting date: 1957

Soil: Clay and limestone

Altitude (m): 327

Exposure: East

Density (vines/ha): 10,000

Yield (hL/ha): 20

Ageing Potential: 15 years and more

POMMARD



TERROIR

Located 3 km south of Beaune, Pommard has been considered since the Middle Ages as "the flower of Beaune wines".

Our Pommard Village is a blend of four parcels: La Vache, a steep plot on the central slope of Pommard, Les Vaumuriens, located near Volnay above Les Rugiens, Les Vignots, located on the right-hand slope of Pommard on the Beaune side, and La Croix Planet, located in the lower part of the village, between the Route des Grands Crus and the main road.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

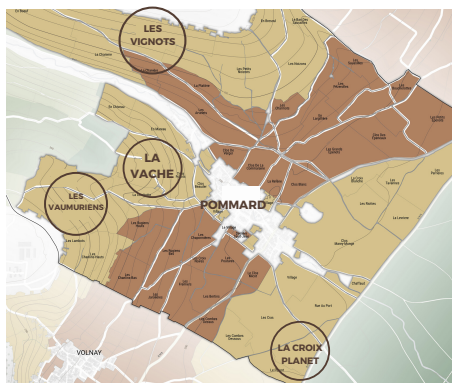
WINEMAKING

Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table.

We do a slow fermentation and maceration with 50% to 80% of destemmed grapes - depending on the vintage - in a concrete tank for 20 days using wild yeasts only. We do daily pump overs to fix the colour and the aromas.

At the end of the maceration, we press and fill oak barrels for ageing for 15 months. We use less than 10% of new oak.

The wine is neither filtered nor fined. We add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): La Croix Planet 0.11, La Vache 0.50, Les Vaumuriens Bas 0.15, Les Vignots 0.18

Soil: Red clay and limestone

Altitude (m): 270, 330, 353-62

Exposure: North and East

Planting date: La Croix Planet

1982, La Vache 1962 & 1997, Les Vaumuriens Bas 1946 & 1961, Les Vignots 1929

Density (vines/ha): 10,000

Yield (hL/ha): 36 to 40

Ageing potential: 5 to 10 years



SAINT-ROMAIN BLANC



TERROIR

Surrounded between abrupt cliffs and rocky spur, the village of Saint-Romain is one of the fiefdoms of the Celtic and Gallo-Roman vineyards. This high-altitude village is split in two - Saint-Romain le Haut and le Bas. It is a place full of picturesque charms.

Our white Saint-Romain is a blend of two plots: Combe Bazin and Sous Roches, located in the valley below the village of Saint-Romain le Haut. These are old vines that flourish on soil rich in limestone, which is ideal for the expression of Chardonnay.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

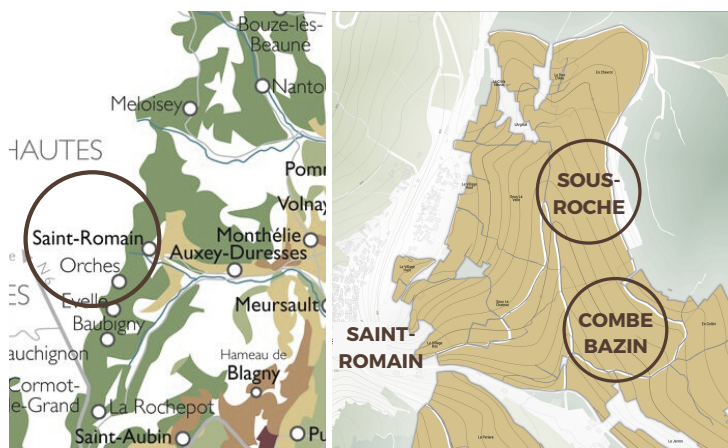
WINEMAKING

Hand-harvested. The grapes are sorted at the vineyard and then pressed slowly to enable the must to oxidise gently.

Fermentation in oak barrels using wild yeasts only. 10% of new oak.

The wine is then aged for 12 months without stirring and racking.

Neither filtered nor fined.



Colour: White

Grape variety: Chardonnay

Area (ha): Combe Bazin 0.54,
Sous Roches 0.13

Planting date: Combe Bazin
and Sous Roches 1990

Soil: Clay and limestone

Altitude (m): 360-400

Exposure: South/ South-West

Density (vines/ha): 10,000

Yield (hL/ha): 42 to 48

Ageing potential: 3 to 5 years



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SAINT-ROMAIN ROUGE

Sous Roches



TERROIR

Surrounded between abrupt cliffs and rocky spur, the village of Saint-Romain is one of the fiefdoms of the Celtic and Gallo-Roman vineyards. This high-altitude village is split in two - Saint-Romain le Haut and le Bas. It is a place full of picturesque charms.

The terroir of Saint-Romain is characterised by its coolness due to its altitude and its topology: a valley set back from the hillside and crossed by cold currents. This results in a difference in maturity.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

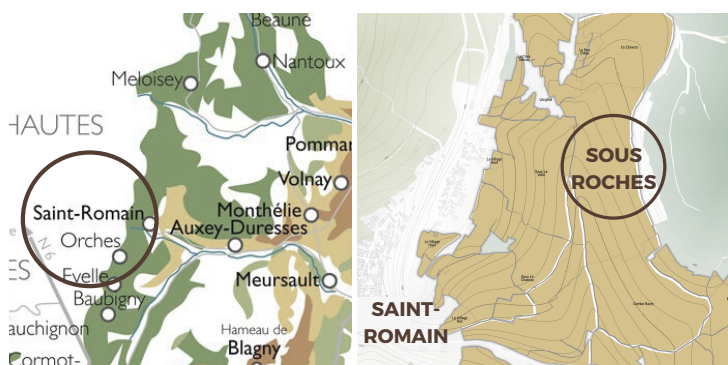
WINEMAKING

Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table.

We do a slow fermentation in a concrete tank for 15 to 20 days using wild yeasts only. We do daily pump overs to fix the colour and the aromas.

At the end of the maceration, we press and fill oak barrels for ageing for 10 months. Less than 10% of new oak.

The wine is neither filtered nor fined and we add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 0.30

Planting date: 1951

Soil: Clay and limestone

Altitude (m): 360-400

Exposure: South/South-West

Density (vines/ha): 10,000

Yield (hL/ha): 30 to 35

Ageing potential: 3 to 7 years



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SAVIGNY-LES-BEAUNE

Les Grands Picotins



TERROIR

The village of Savigny-Lès-Beaune is located between la Montagne de Corton and Beaune.

The Grands Picotins plot borders Les Beaumonts plot in Chorey-Lès-Beaune and got its name from a unit formerly used to measure oats, which were probably cultivated in this plot to feed the horses.

The rolled pebbles in the soil make it particularly draining.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

WINEMAKING

Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table.

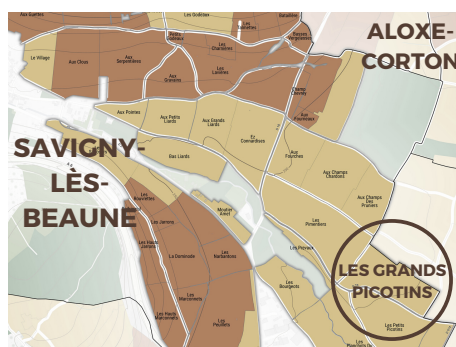
We do a slow fermentation and maceration in stainless steel tanks for 15 to 20 days using wild yeasts only. Daily pump overs.

Fixation of colour and aromas by the natural and controlled rise in temperature of the musts under the action of alcoholic fermentation.

Pneumatically pressed and placed in barrels that are several wines old.

Aged for 12 months without racking.

The wine is neither filtered, not fined.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 0.35

Planting date: 1962

Soil: Clay and limestone

Altitude (m): 220

Exposure: South/South-West

Density (vines/ha): 10,000

Yield (hL/ha): 30 to 35

Ageing potential: 3 to 7 years



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VOLNAY

Les Famines



TERROIR

The Les Famines vineyard is located at the bottom of the Volnay hill, facing east. The soils there are composed of red clay and limestone. They are deep and gravelly.

The name "Les Famines" could mean that this terroir did not produce very generous harvests at the time!

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

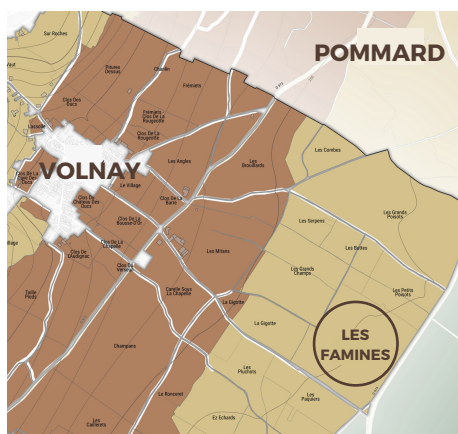
WINEMAKING

Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table.

We do a slow fermentation and maceration with 50% to 70% of destemmed grapes - depending on the vintage - in a wooden tank for 15 to 20 days using wild yeasts only. We do daily pump overs to fix the colour and the aromas.

At the end of the maceration, we press and fill oak barrels for ageing for 12 months. We don't use new oak.

The wine is neither filtered nor fined. We add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 0.18

Planting date: 1996 and 2001

Soil: Clay and limestone

Altitude (m): 230

Exposure: South-East

Density (vines/ha): 10,000

Yield (hL/ha): 30

Ageing potential: 4 to 8 years



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