

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.

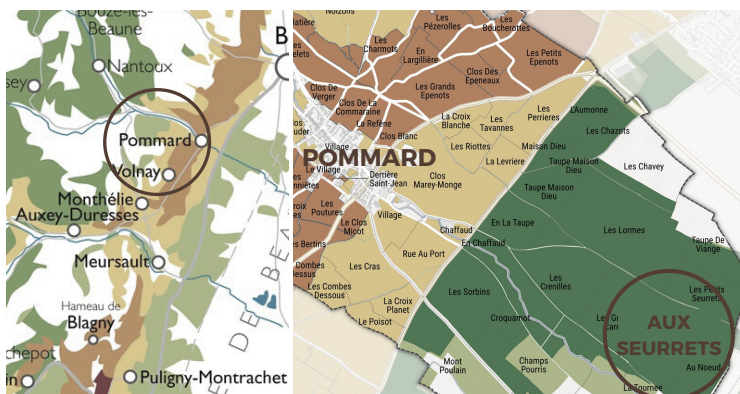
WINEMAKING

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

