

WINE SHEET

REDS



MegaMix 2023



Appellation : Vin de France

Grape Variety : Muscat, Gamay, Pinot Noir (assemblage)

Alcohol : 13,5%

Terroir : Limestone-Clay

Age of vines : From 25 to 80 years

Cultivation method :

Guyot Poussard pruning, harvested by hand

Vinification :

Short carbonic maceration, aged 18 months in large conical trunk wooden tanks, bottled by us

Tasting Advice :

To drink for aperitifs, BBQs and fancy dress parties – for now



SCAN-ME !

Chénas 2022



Appellation : Chénas AOC

Grape Variety : Gamay

Alcohol : 14,0%

Terroir : Granite

Age of vines : From 40 to 80 years

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),
Goblet pruning, harvested by hand

Vinification :

Semi-carbonic maceration, 10 months of ageing in large conical trunk wooden tanks,
bottled by us

Number of bottles :

5'800 bottles

Morgon 2020



Appellation : Morgon AOC

Grape Variety : Gamay

Alcohol : 13,5%

Terroir : Granite

Age of vines : From 30 to 70 years

Cultivation method :

Vines grown in biodynamic agriculture (certified by DEMETER) and worked by horse, Goblet pruning, harvested by hand

Vinification :

Semi-carbonic maceration, 12 months of ageing in barrels and 24 further months in large conical trunk wooden tanks, bottled by us

Number of bottles :

5'000 bottles

Mâcon Rouge 2023



Appellation : Mâcon Rouge AOC

Grape Variety : Gamay (Massale Selection)

Alcohol : 13,5%

Terroir : Limestone-Clay

Age of vines : From 30 to 80 years

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),
Guyot Poussard pruning, harvested by hand

Vinification :

Semi-carbonic maceration, 18 months of ageing in large conical trunk wooden tanks,
bottled by us

Number of bottles :

10'000 bottles

Les Crays 2024



Appellation : Bourgogne Rouge AOC

Grape Variety : Pinot Noir

Alcohol : 12,0%

Terroir : Chalky soil

Age of vines : 30 years on average

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),
Guyot Poussard pruning, harvested by hand

Vinification :

Semi-carbonic maceration, 10 months of ageing in large conical trunk wooden tanks,
bottled by us

Number of bottles / magnums :

11'700 bottles / 300 magnums

Cuvée Auguste 2023



Appellation : Bourgogne Rouge AOC

Grape Variety : Pinot Fin

Alcohol : 13,0%

Terroir : Limestone

Age of vines : 70 years on average

Cultivation method :

Vines grown in biodynamic agriculture (certified by DEMETER),

Guyot Poussard pruning, harvested by hand

Vinification :

Semi-carbonic maceration, 18 months of ageing in barrels, bottled by us

Number of bottles / magnums :

8'370 bottles / 560 magnums

Manganite 2023



Appellation : Mâcon Cruzille AOC

Grape Variety : Gamay Petits Grains

Alcohol : 13,0%

Terroir : Calcaire

Age of vines : 70 years on average

Cultivation method :

Vines grown in biodynamic agriculture (certified by DEMETER),

Guyot Poussard pruning, harvested by hand

Vinification :

Semi-carbonic maceration, 15 months of ageing in barrels, bottled by us

Number of bottles / magnums :

2'300 bottles / 380 magnums

Cuvée 910 2023



Appellation : Mâcon Rouge AOC

Grape Variety : Gamay, Pinot Noir, Chardonnay (co-fermentation)

Alcohol : 13,0%

Terroir : Calcaire

Age of vines : 70 years on average

Cultivation method :

Vines grown in biodynamic agriculture (certified by DEMETER) and worked by horse, Guyot Poussard pruning, harvested by hand

Vinification :

Co-fermentation with semi-carbonic maceration, 8 months of ageing in large conical trunk wooden tanks, bottled by us

Number of bottles / magnums :

8'300 bottles / 800 magnums