



WINE SHEET

WHITES, MACERATIONS & SPARKLING

AligoRythm 2023



Appellation : Bourgogne Aligoté AOC

Grape Variety : Aligoté yellow

Alcohol : 13,0%

Terroir : White-Clay

Age of vines : 40 years on average

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),

Cordon pruned, harvested by hand

Vinification :

Direct pressing, fermentation in stainless steel tanks, 10 months of ageing on lees in stainless steel tanks, natural yeast, non-filtered, bottled by us

Number of bottles :

6'300 bottles

La Baume 2023



Appellation : Mâcon Cruzille AOC

Grape Variety : Chardonnay

Alcohol : 12,0%

Terroir : Limestone-Clay

Age of vines : 30 years on average

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),

Guyot Poussard simple pruning with arc training, harvested by hand

Vinification :

Direct pressing, fermentation in stainless steel tanks, 18 months of ageing on lees in stainless steel tanks, bottled by us

Number of bottles :

6'890 bottles

2023



PRODUIT DE FRANCE

MÂCON CRUZILLE

APPELLATION D'ORIGINE CONTRÔLÉE

LA BAUME

MIS EN BOUTEILLE PAR JULIEN GUILLOT CRUZILLE (71) - FRANCE



12,0% vol. VIN BIOLOGIQUE - AGRICULTURE FRANCE



750 ml

Au Quin Château 2024



Appellation : Mâcon Cruzille AOC

Grape Variety : Chardonnay

Alcohol : 12,5%

Terroir : White & Blue Marl and Clay

Age of vines : 30 years on average

Cultivation method :

Vines grown in biodynamic agriculture (certified by DEMETER),

Guyot Poussard simple pruning with arc training, harvested by hand

Vinification :

Direct pressing, fermentation in barrels, 14 months of ageing on lees in barrels, bottled by us

Number of bottles :

2'170 bottles

Aragonite 2022



Appellation : Mâcon Cruzille AOC

Grape Variety : Chardonnay

Alcohol : 13,0%

Terroir : Pearly-slab Limestone

Age of vines : 50 years on average

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),

Guyot Poussard simple pruning with arc training, harvested by hand

Vinification :

Direct pressing, fermentation in barrels, 12 months of ageing on lees in barrels and 12 months ageing on lees in enamelled tanks, bottled by us

Number of bottles / magnums :

6'800 bottles / 640 magnums

Les Chassagnes 2023



Appellation : Mâcon Cruzille AOC

Grape Variety : Chardonnay

Alcohol : 13,0%

Terroir : Limestone

Age of vines : 15 years on average

Cultivation method :

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

Vinification :

Direct pressing, fermentation in barrels, 18 months of ageing on lees in barrels,
bottled by us (magnum only)

Number of magnums :

1'430 magnums

Cuvée Léandre 2022



Appellation : Bourgogne Blanc

Grape Variety : Chardonnay

Alcohol : 13,0%

Terroir : Limestone Jurassiques

Age of vines : 15 years on average

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),

Guyot Poussard simple pruning with arc training, harvested by hand

Vinification :

Direct pressing, fermentation and aging 18 months on lees in cuve émaillée,
bottled by us

Number of bottles :

1'350 bottles

Clos Fourneau 2020



Appellation : Mâcon Chardonnay AOC

Grape Variety : Chardonnay

Alcohol : 12,5%

Terroir : Limestone-Clay / sol affleurant

Age of vines : 13 years on average

Cultivation method :

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

Vinification :

Direct pressing, fermentation in barrels, 24 months of ageing on lees in large foudre barrels, bottled by us

Number of bottles :

1'500 bottles

Clos Fourneau 2021



Appellation : Mâcon Chardonnay AOC

Grape Variety : Chardonnay

Alcohol : 13,0%

Terroir : Limestone-Clay / sol affleurant

Age of vines : 13 years on average

Cultivation method :

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

Vinification :

Direct pressing, fermentation in barrels, 24 months of ageing on lees in large foudre barrels, bottled by us

Number of magnums :

400 magnums

Clos Fourneau 2022



Appellation : Mâcon Chardonnay AOC

Grape Variety : Chardonnay

Alcohol : 13,0%

Terroir : Limestone-Clay / sol affleurant

Age of vines : 13 years on average

Cultivation method :

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

Vinification :

Direct pressing, fermentation in barrels, 24 months of ageing on lees in large foudre barrels, bottled by us

Number of bottles :

2'630 bottles

Quille de Copains BLANC 2023



Appellation : Mâcon Villages AOC

Grape Variety : Chardonnay

Alcohol : 12,5%

Terroir : Limestone-Clay

Age of vines : From 25 to 87 years

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),

Guyot Poussard simple pruning with arc training, harvested by hand

Vinification :

Direct pressing (slowly), fermentation in barrels, 12 months aging in barrels and 6 months aging on lees in mass, bottled by us

Number of bottles :

3'300 bottles



Quille de Copains ROSE 2024



Appellation : Vin de France

Grape Variety : Chardonnay, Muscat-Sylvaner, Gamay & Pinot noir

Alcohol : 10,5%

Terroir : Limestone-Clay

Age of vines : From 30 to 70 years

Cultivation method :

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

Vinification :

Direct pressing (slowly), 6 months aging in cuve inox, bottled by us

Number of bottles :

1'300 bottles

Maxcération 2022



Appellation : Burgundy White AOC

Grape Variety : Chardonnay

Alcohol : 12,5%

Terroir : Limestone-Clay

Age of vines : 40 years on average

Cultivation method :

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

Vinification :

23 days of maceration, 12 months of ageing on lees in large foudre barrels,
bottled by us

Number of bottles / magnums :

2'500 bottles / 100 magnums

Pearl & Button 2019



Appellation : Bourgogne Blanc AOC

Grape Variety : Chardonnay

Alcohol : 12,5%

Terroir : Limestone-Clay

Age of vines : 40 years on average

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),

Guyot Poussard simple pruning, harvested by hand

Vinification :

10 days of maceration, 36 months of ageing on lees in large foudre barrels

Bottled by us

Number of bottles :

2'400 bottles

Sainte Geneviève 2022



Appellation : Mousseux

Grape Variety : Chardonnay, Gamay, Pinot Noir

Alcohol : 12,5%

Terroir : Limestone-Clay

Age of vines : From 30 to 70 years

Cultivation method :

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

Vinification :

Direct pressing, traditional method - first fermentation and ageing in steel tanks,
second fermentation in bottle, 9 months of ageing on slats

Number of bottles / magnums :

5'600 bottles / 600 magnums