

BEAUNE

1^{ER} CRU - LES CHOUACHEUX



VINE AND SOIL

This 1.51-hectare plot is located south of the appellation. The vines are on average fifty years old and come from a mass selection. It is regularly planted.

The soil is clay-limestone, rich in iron oxide (red land).

The average yield is 35-40hl / hectare.

WINE-MAKING

We harvest manually. The grapes are sorted out, destemmed, not crushed and put into stainless steel tanks by gravity. Fermentation is made in closed vats, in natural yeasts. We moderately punch of the cap and pump over.

Vatting is long, depending on the vintage (18 to 25 days).

MATURING AND BOTTLING

We age our wine in barrels, in a cold cellar. We use 20 to 25% new wood exclusively brought by 500-liters barrels.

We rack by gravity, one month before bottling. We don't filter.

