

BOURGOGNE LES VERDUNS



VINE AND SOIL

Plot of 0.26 hectares, the vine is 40 years old. It faces West, on the Pommard hillside (close to our Pommard Vignots) on a white marl soil.

The yield is about 35-40hl / hectare.

WINE-MAKING

We harvest manually. The grapes are sorted out, not destemmed, and put in tanks by gravity.

This wine is vinified without sulfur, in natural yeasts.

MATURING AND BOTTLING

This wine is aged entirely in 500 liters barrels without adding new wood.

We bottle generally after the second winter, after blending in tanks and a very slight addition of sulfur (1.5 grams / hl). The cuvée is not filtered.

