

# BOURGOGNE TAUPES MAISON DIEU



## VINE AND SOIL

These 50 years old vines are located on the Pommard plain, on 0.50 hectares.

The soil is clay-limestone, very stony, and the yield is 35-40hl / hectares.

## WINE-MAKING

We harvest manually. The grapes are sorted out, destemmed, but not crushed.

We then put the grapes in tanks by gravity. The maceration and fermentation are soft, in natural yeasts. We punch the cap moderately, tanks are closed.

## MATURING AND BOTTLING

We age this cuvée in stainless steel vats for 12 to 14 months. However, 20% to 30% of the cuvée is aged 6 to 8 months on lees, in barrels, of one or two wines.

After blending, the wines are bottled in a favorable moon, without filtration

