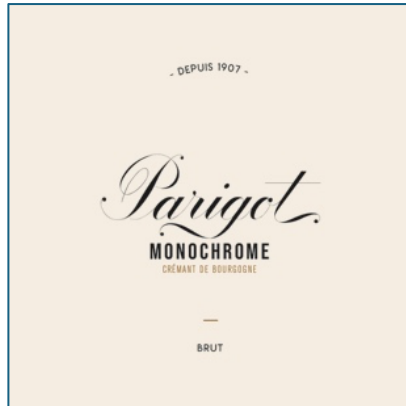


## Parigot

### Crémant de Bourgogne Rosé Monochrome Base L18

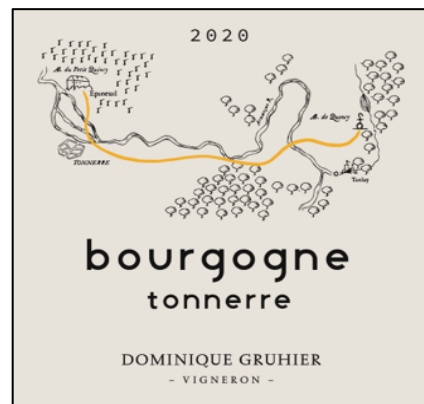


Variety:	Pinot Noir
Vine Age:	Ranging from 20 to 50 years old
Terroir:	Côte de Beaune and Hautes Côtes de Beaune on clay-limestone soils
Vinification:	<i>Méthode traditionnelle Champenoise</i> . The grapes are hand-picked into small cases, transported to the Domaine and sorted.

After a delicate pressing of whole berries, the juice is transferred to stainless steel tanks for alcoholic and malolactic fermentation. Cuvée blending follows in December. The new wine is left unfiltered and unfinned. Over the next 6-8 months the wine remains on *lattes* in a 13°C cellar, where it undergoes its second alcoholic fermentation and will obtain 6 kg of pressure. After, the wine ages for 30 months *sur lees* and are riddled by hand for one month before disgorgement. Dosage: 7 g/L, brut.

## Dominique Gruhier

### Bourgogne Tonnerre Blanc 2021

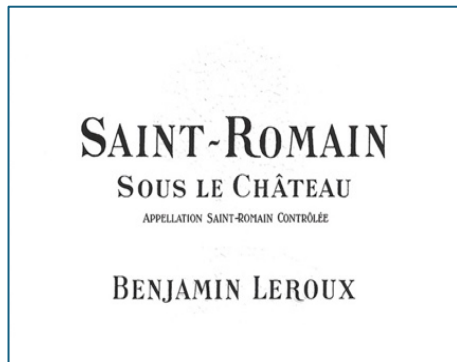


Variety:	Chardonnay
Surface Area:	3.0 hectares (7.41 acres)
Terroir:	Kimmeridgian clay-limestone soils. Southern, southeastern and eastern exposures on parcels as steep as 45%
Viticulture:	Organic (Ecocert, 2014), soil work done by plow.

Vinification: Bunches are gently, pneumatically pressed. Cold settling of the must for 12 hours. 20-day ambient yeast fermentation and aging for 10 months in 30% used oak and 70% stainless steel tank lasts about 20 days, 10% in used barrels, 90% in stainless steel, full malolactic fermentation

## Benjamin Leroux

### Saint-Romain Sous le Château Blanc 2021

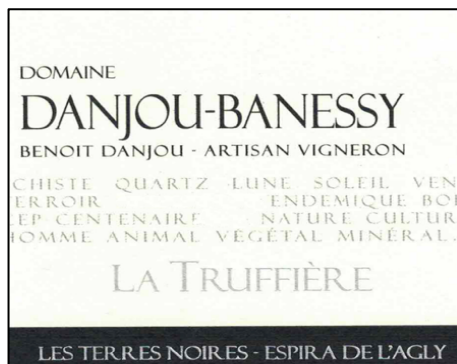


Variety:	Chardonnay
Vine Age:	Planted from 1930-2000
Surface Area:	1.12 hectares (2.77 acres)
Terroir:	Warm, sunny site, the soil is limestone scree with larger limestone rocks.
Viticulture:	Organic (not certified)

**Vinification:** Harvest is manual, in small crates, sorting table used. The whole clusters are pressed, fermentation with ambient yeasts. Blending is either before fermentation or after malolactic, depending on the vintage. Aging for 1 year in 300- and 1200-liter oak barrels (0-10% new oak) on fine lees. The entire cuvée is blended 6 months in stainless steel tanks in preparation for bottling.

## Domaine Danjou-Banessy

### La Truffière Blanc 2021



Varieties:	Carignan Gris
Vine Age:	80+ years
Surface Area:	2.0 hectares (4.90 acres)
Terroir:	Located in the “Terres Noires” sector in Espira de l’Agly, surrounded by a truffle grove, schist and marl over limestone.
Viticulture:	Organic (certified), biodynamic methods, all work done according to the lunar phase. Light bud removal during the green season, 30 hl/ha.

**Vinification:** Manually harvested followed by a long gentle pressing with whole clusters. Ambient yeast fermentation, malolactic fermentation not always completed (depending on the year). Aging for 20 months in 300 L Burgundian barrels. Bottled by gravity according to the lunar phase. No fining, no filtration

Vignoble du Rêveur  
**La Vigne En Rose 2021**



- Varieties: 80% Gewurztraminer, 20% Riesling  
Vine Age: Average of 40 years  
Surface Area: 1.2 ha (2.96 acres)  
Terroir: Quaternary alluvial soils in Bennwihr  
Viticulture: Organic (certified Ecocert) and biodynamic (Demeter certified)  
Vinification: Riesling: directly pressed. The directly pressed juice was infused/macerated with the marc from the Gewurztraminer of Artisan 2021. Aged for one year on fine lees in tank. Lightly filtered. Alcohol: 14%, total SO<sub>2</sub>: 48 mg/L, residual sugar: 9 g/L.

Domaine les Carmels  
**Les Caprices 2022**

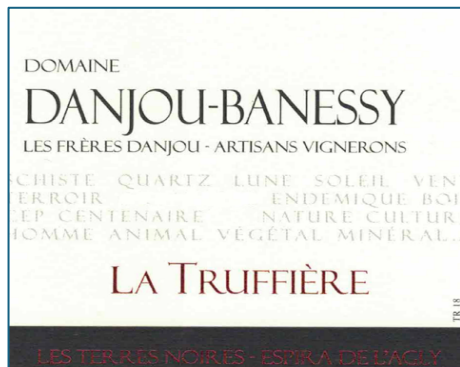


- Variety: 100% Merlot  
Vine Age: Planted in the 1980s and 1990s  
Terroir: A selection from different vineyards in the Cadillac- Côtes de Bordeaux: multicolored clay with limestone inputs, up to 8 meters deep.

Viticulture: Certified organic (Qualisud, 2010). Limited yield, high trellising, Bordelaise pruning. They devote much energy to managing the cover crop so that, in balance with the clay soils, the vine's growth cycle is well regulated.

Vinification: 100% destemmed, uncrushed. Ambient yeast fermentation with a short maceration time so to highlight the terroir's freshness. Moderated extraction to limit the tannin structure. Short aging, 4-6 months, in stainless steel tank. Transfers by gravity only. No added SO<sub>2</sub>.

**Domaine Danjou-Banessy**  
**La Truffière Rouge 2021**



Varieties : Grenache Noir, Mourvèdre and Carignan Noir

Vine Age: 60-80 years

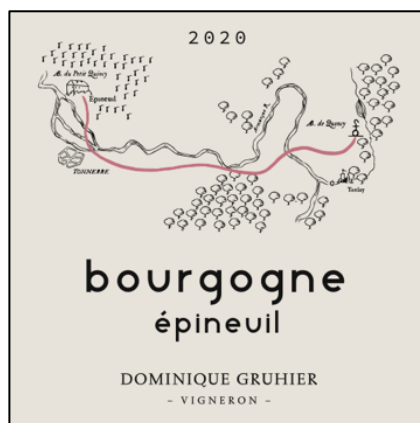
Surface Area: 2.0 hectares (4.90 acres)

Terroir: Located in the “Terres Noires” sector in Espira de l’Agly, surrounded by a truffle grove, schist and marl over limestone.

Viticulture: Organic (certified), biodynamic methods. All work done according to the lunar phase. Light bud removal during the green season, 20 hl/ha.

Vinification: Manually harvested. Whole cluster ambient yeast fermentation with extraction by infusion. Aged for 20 months in barrels. Bottled by gravity according to the lunar phase. No fining, no filtration

**Dominique Gruhier**  
**Bourgogne Epineuil Rouge 2022**



Variety: Pinot Noir

Terroir: A blend representing the Domaine’s various terroirs, south/southeastern exposure, up to 45% slope, Kimmeridgian soil.

Viticulture: Organic (Ecocert, 2014), soil work done by plow.

Vinification: Partial whole cluster (about 20%), 20-day ambient yeast fermentation with pump-overs, pneumatic pressing, aged for 10 months in used oak barrels.

## Lignier-Michelot

### Morey Saint Denis 1er Cru Les Faconnières 2021



Variety: Pinot Noir  
Vine Age: Planted 1948  
Surface Area: 0.73 hectares  
Soil: Located just below Clos de la Roche, on well-drained stony soils. The name refers to falcons that circle around the area.

Viticulture: Organic (not certified). Guyot and Cordon pruning, high trellising and careful plowing. Since 2010, viticultural work follows the lunar calendar.

Vinification: Grapes are hand-harvested and sorted. 50% of the very best bunches are kept as whole cluster and the rest are de-stemmed for vinification. There is a natural, short cold maceration (15° C) before fermentation. Gentle punch-downs and pump-overs once daily, and a rapid de-vatting prevent over-extraction. Aged on fine lees for 12 months in oak barrels (30% new), followed by 5 months in tank to settle and focus the wine. Wine bottled without filtration and all cellar work is in function of the lunar cycle.

## Sylvain Pataille

### Marsannay Clos du Roy 2016



Variety: Pinot Noir  
Surface Area: 2.25 ha (1.98 acres)  
Vine Age: Planted in 1952, 1965, 1978, 2001, 2003-6  
Terroir: Clos du Roy covers the center to the top of the hillside, south of the village of Chenôve, at an altitude ranging from 268 to 311 meters.

The slope is gentle at the bottom (2%) and becomes steep at the top (13%), with an eastern, southeastern exposure. The lower, flatter eastern part is composed of marl with scattered stones, overlain by gravel deposited by the River Ouche (which runs through Dijon today). The soil here is well-drained. A narrow strip in the center is marl. The Comblanchien limestone above the vineyards

has gradually fragmented since the last ice age, resulting in the accumulation of gravel chips (one to two centimeters in size) downslope. This “limestone scree” generates excellent soil for vine growing, providing effective drainage here as well.

Viticulture: Organic (certified Ecocert), biodynamic practices

Vinification: 100% whole clusters, alcoholic fermentation with ambient yeasts, low sulfur additions. Malolactic fermentation and aging for 18 months in barrel, followed by 5 to 6 months in stainless steel tank blending and settling. This wine is unfinned and unfiltered.