

2016

✦+ *Parcelle*

- ✦ Varietal Aligote
- ✦ Soil clay and limestone
- ✦ Color white
- ✦ Surface 0.54 ha

✦+ *Viticulture*

We provide traditional manual culture work and care to the vine from november to July: Guyot pruning, ploughing, debudding for yield control, shot knitting and only when necessary spraying against the vine diseases.  
The time and care we give to the vine is key to wine quality.

✦+ *Winemaking*

First steps include crushing and fermentation in French oak barrels (1/3) and stainless steel tank (2/3).  
Then comes bâtonnage and natural malolactic fermentation at cellar temperature (13 to 14° C).  
After 12 months of ageing, the wine is pumped back to one tank for bottling preparation.

