



## NORMAND MÂCON LA ROCHE VINEUSE

Certified Organic\*

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From their beginning back in the last century, renting old parcels high on the Roche Vineuse outcropping, Sylvaine and Alain have focused on viticulture, native ferments, and long, gentle élevages– the antithesis of the large co-ops that dominate the Maçonnais. In this century, Sylvaine inherited family vines, including choice parcels in Pouilly-Fuissê, and they moved to fully artisanal farming in the vines. In 2023 following enology studies, their son Thomas joined them.

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### VINEYARD

- Site:** La Roche Vineuse sits on the flank of a huge limestone outcropping that gives its name to Vineuse. The village overlooks a small pass that cuts through the Mâcon ridges to Cluny.
- Soil:** France's classic clay-limestone mix with the emphasis on limestone for the Normands' hillside vines.
- Vines:** From just over 20 acres of vines high on the steep flank of La Roche Vineuse (*The Rock of Vineuse*). \*The domaine is certified organic by Ecocert in France but is not certified by USDA in America.
- Varieties:** Chardonnay.

### CELLAR

- Vinification & Aging:** Native yeast and gentle, slow fermentation with an extensive upbringing on its fine lees in vat. Alain rarely fines and often doesn't filter.
- Production:** 4,000-5,000 cases.
- Profile:** A delicious mouthful of Chardonnay from an exemplary artisan domaine! Bright, mineral, textured, with a spicy and zesty quality to the finish thanks to the long lees contact.
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