



NORMAND BOURGOGNE PINOT NOIR

Certified Organic*

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-Fuissé, and they moved to fully artisanal farming in the vines. In 2023 following enology studies, their son Thomas joined them.



VINEYARD

- Site:** From a five-acre site in La Roche Vineuse, a village on an outcropping of rock north of Solutré and south of Igé.
- Soil:** Limestone-clay.
- Vines:** *The viticulture is certified organic by Ecocert in France but is not certified by USDA in America.
- Varieties:** Pinot Noir.

CELLAR

- Vinification & Aging:** In warmer years this wine may have a heavy inclusion of stems during fermentation while in cooler years correspondingly less. Ferments are native and the élevage takes place in steel over winter and into the spring.
- Profile:** Alain has spent years in the vines and in the cellar perfecting this cuvée, aiming for a wine that is *très pinot* (which is to say, very elegant, pithy and long).
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