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DOMAINE DE LA CRAS COTEAUX DE DIJON BLANC



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Winemaker: Marc Soyard

Region: Burgundy

Location: Plombières-les-Dijon

Appellation(s): Bourgogne Coteaux de Dijon, Bourgogne, Hautes Cotes de Nuits

Farming: non certified practicing Biodynamic

SO2: minimal added at bottling, minimal use during fermentation and élevage depending on vintage.

Originally from the Jura, Marc Soyard's first vintage at Domaine de la Cras was in 2014. Prior to that he worked at Domaine Bizot in Vosne Romanée. Marc has adapted the same hands-off, natural philosophy to Domaine de la Cras that he learned at Domaine Bizot. All of the vineyards are farmed organically with some biodynamic practices. All vinification is done with natural yeasts, and minimal addition of sulfur.

Domaine de la Cras is the sole producer allowed to use the designation Coteaux de Dijon, which is officially classified Bourgogne AOC. Thanks to Marc Soyard's winemaking and the city of Dijon's innovation, we are able to rediscover this phenomenal terroir that graced the tables of the Ducs of Burgundy for centuries.

COTEAUX DE DIJON BLANC

Varietal: Chardonnay

Annual Production: potential of 16,000 bottles (less than 5,000 produced in 2014 and 2015)

Vineyard Name: Grand Bessy

Age: planted 1985

Size: 2.5 HA

Terroir: clay-limestone with marl underneath

Vinification: natural yeast, fermentation in barrel

Elevage: 10-12 months in used oak barrels

Notes: The owl is the symbol of the city of Dijon. The famous "chouette de Dijon" is sculpted into the chapel of Notre-Dame de Dijon. Local legend says that if you rub the owl with your left hand while making a wish it will come true.