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DOMAINE DE LA CRAS COTEAUX DE DIJON ROUGE "LE CRAS"



DOMAINE DE LA CRAS

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 ROUGE "LE CRAS"

Varietal: Pinot Noir

Annual Production: 2000-3000 bottles

Vineyard Name: En Bessy

Age: planted 1983

Size: 0.5 HA

Terroir: clay-limestone

Vinification: whole cluster, semi-carbonic fermentation, natural yeast

Elevage: 15-18 months in oak barrels, 30-40% new

SO₂: only a small amount at bottling