

Winemaker

Olivier Morin

Region

Burgundy



Appellation

Bourgogne Chitry

Farming

Organic

Constance

Bourgogne Chitry

Olivier Morin

Variety

100% Chardonnay

Terroir

Clay-limestone marl soils.
Semi continental
climate.

Viticulture

Organic practices on the
vines.

Natural grassing controlled
by mowing and hoeing. No
herbicide used on the fields.
Organic fertilization based
on compost.
Systematic co-planting to
maintain the initial planting
density.

Vinification

Reception of the harvest by
conveyor belt in a pneumatic
press. The reasonable yields and
perfect sanitary conditions allow
us to harvest at maturity and to
vinify with little or no
chaptalisation.

Fermentation with indigenous
yeasts. Malolactic fermentation in
stainless steel tanks. Aged from 6
to 18 months on its lees.
Bottled with little or no filtration,
and no added intrans.

