

Winemaker: Naïma & David Didon

Region: Bourgogne

Location: Lieu-dit "Les Vignes Blanches"

'Cuvee Longue' Blanc

Appellation: AOC Bourgogne

Varietals: Pinot blanc (76 years)
and Chardonnay (5 years)

Vinification: Hand harvested,
immediate slow pressing,
malolactic fermentation,
racking. Unfined and
unfiltered, no added sulfites.

Vineyard/Terroir: 350m
altitude, east facing lot on
limestone soil, with little clay.

Elevage: 10 months in oak
barrels, 10 months in fiberglass
tanks.

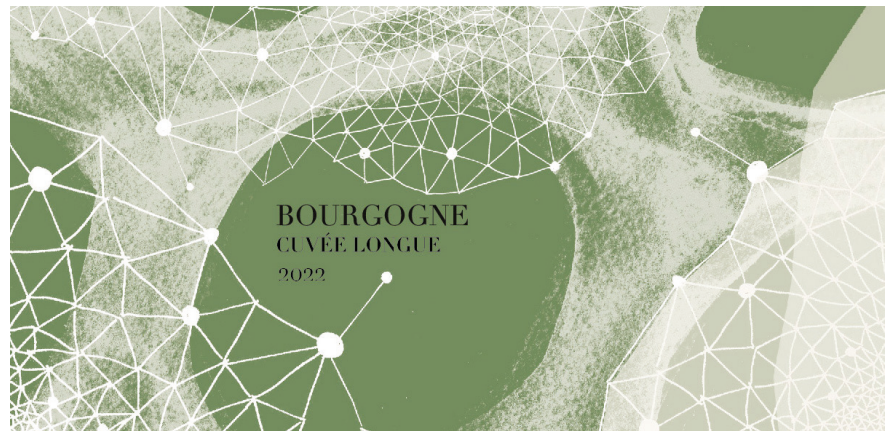
Farming:

Organic and biodynamic.

About the winemaker:

The adventure of Naïma and David begins at a crossroads in Beaune. Each going their own fiercely independent way, they found themselves and each other, and committed to making wines that express their convictions. In Chassey-le-camp, at the northern edges of the côte châlonnaise, the Didons practice their craft in various declensions that each highlight their journey, knowledge, and dedication. David's journey began at the agrobiology school of Beaujeu, where he was imbued with the history and legacy of biodynamic agriculture. In 2017, David and Naïma found a 2-hectare parcel, "Les Vignes Blanches", on a steep southeast-facing

DOMAINE DIDON



slope above the entrance to Chassey-le-Camp. Thus, Domaine Didon is born. Their combined approach combines the wisdom of lifelong workers with the conceptual reach of mindful dedication. Everything is tended to manually, the soils are diligently plowed, and the vines are pruned for generous and healthy yields. In the cellar, pressing is slow and the indigenous yeasts are very strictly monitored. This rigorous attention to detail, biology, and chemistry, is just a part of a broader spiritual communion that Naïma and David engage in.