

Winemaker: Naïma & David Didon

Region: Bourgogne

Location: Sourced from Jullie, Beaujolais

Bourgogne Gamay

Appellation: AOC Bourgogne

Varietals: Gamay

Vinification: Hand picked, whole cluster. Gentle vertical press. Maceration for 8 to 10 days, light extraction without punching down.

Vineyard/Terroir: Sandy and Granitic soil from Jullié, in Beaujolais.

Age of the vine: 40+ years

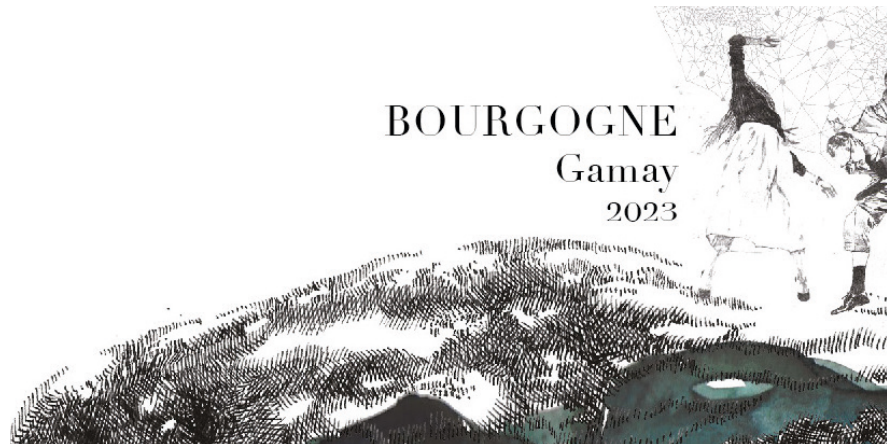
Elevage: Aged in 600 L barrels for 7 months, racking before bottling and no stirring. No fining, no filtration.

Farming: Organic.

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 agrobiological 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.