Winemaker: David Vérot **Region:** Burgundy **Location:** Corpeau

Monthélie

VITACEE

Appellation:
AOC Monthélie

Farming:
Viticulture is certified organic, with no use of synthetic products or any herbicide whatsoever. There is a partial cover-crop left to grow between rows

Varietals: 100% Pinot Noir

Age of the vines: 50 years old

Vineyard/Terroir:
In the heart of the Côtes de Beaune, the parcel lies at the midpoint of a slope, over a steep and narrow valley that carries northern winds. The soils are of a somewhat thick layer of clay above the limestone base

Vinification: Harvest was entirely de-stemmed, fermentation took place during 14 days in stainless steel tanks, with pumpovers every other day, and a few punch-downs towards the end of fermentation. The wine aged for 14 months in barrels, before being blended for 2 months in stainless steel tanks for bottling. Very lightly filtered

SO2:
Free SO_2 is at 17 mg/L and total at 55 mg/L

About the winemaker: David embarked on his winemaking journey in 1998 at Bernard-Bonin in Meursault. Following this, he honed his skills at Jean-Philippe Fichet's estate in the same village. Since 2008, he has been an integral part of Domaine des Croix, overseeing all aspects of winemaking, from vine to cellar. Driven by a lifelong aspiration to craft his own wines, David realized his dream by constructing a small cellar adjacent to the Domaine des Croix cellar in Beaune. This intimate space, housing only a handful of wooden barrels, benefits from the winery's equipment and logistical support. Collaborating with fellow winemakers, Bastien Wolber and Jonathan Purcell (Vin Noé), David sources exceptional, organic + grapes. Of note, his Macon originates from vineyards tended with horses, sharing the same fruit as Bastian Wolber's cuvée Macon 'Perone,' a coveted instant unicorn in the market. Embracing a non-interventionist winemaking approach, David employs minimal SO2 (15mg/L total added) with gentle filtration, resulting in wines that are precise yet remarkably generous.