

Winemaker : Marc Soyard

Region: Burgundy

Location: Ladoix



Hermaïon

DOMAINE DE LA CRAS

Appellation: Bourgogne

Varietals: 100% Pinot Noir

Farming: Organic / Biodynamic

Vineyard/Terroir: The vines are sixty years old and located in Ladoix, Burgundy.

Vinification: Grapes are meticulously hand-sorted. Whole clusters are placed in the tank with indigenous yeast and no added SO2. Gentle extraction with minimal intervention. No fining, no filtration.

Elevage: 15-18 months in oak barrels.

About the winemaker:

In 2013, Marc Soyard was chosen by the City of Dijon to take over the Domaine de la Cras, which the city had recently acquired to preserve open space. Marc was given free reign to live on-site at the domaine, tend to the vineyards, and produce and sell his own wines, under the condition that he pay a yearly 'rent' in bottles to the city of Dijon. Originally from a non-winemaking family in the Jura, Marc worked for six years at Domaine Bizot in Vosne Romanée as chef de culture (vineyard manager), while also working in the cellar closely with Jean-Yves Bizot to learn the wine-making process. Marc has adapted the same precise hands-off, natural



philosophy to Domaine de la Cras that he learned at Domaine Bizot, and has reinvigorated this overlooked terroir at the northern edge of the Côte d'Or with his incredible energy and well-balanced wines.