



Gamay Blanc

GEOGRAPHY AND TERROIR

From the plot known as “En Tappe”, facing the rising sun in the gorge of the Val de Vallière in Montaigu. Clay-silt soil. Excellent land for Chardonnay, planted with vines by the Carthusian monks in the 13th century.

EXPERTISE

Work in the vines

A biodynamically cultivated wine estate, inspected and certified by Demeter since 2003: use of horn manure, horn silica and treatments based on herbal infusions. Grass cover during winter, inputs of manure compost. These techniques conserve the indigenous yeasts which contribute to the authenticity and purity of our wines. Exclusively manual harvesting with sorting done in the vines. Grapes transported promptly in small crates to avoid damaging the fruit, thereby practically eliminating the need for SO₂ during vinification.

Variety and yield

A heritage strain of Chardonnay reproduced via mass selection, known as Gamay Blanc around Lons-le-Saunier. High density, 10,000 vines/hectare (4,050 vines/acre), short pruning (using the guyot poussard technique), limited yield 28 Hl/Ha (approx. 1.82 tons per acre).

Vinification

Slow pressing. Fermentation and ageing in an oval tank for 16 months. This vertical “egg” tank benefits from the micro-oxygenation inherent to the porosity of the concrete made from gravel, sand and non-chlorinated water. In this giant egg, the lees are permanently lifted by an internal current, called Brownian motion.

Free from added yeast, chaptalisation and all winemaking additives. No exchange with the surrounding environment, the wine remains true to itself.

Bottled on a “flower” day following the lunar calendar, and stopped with natural fire-branded cork.

TASTING

Pale golden in colour, with a nose that evokes all of the sophistication and elegance of Chardonnay. A fine and generous mouth, of great purity.

To be enjoyed slightly chilled 10-12°C as an aperitif or at the beginning of a meal.

