

SECONDE NATURE

BLENDING/GRAPES

- 45% Pinot Noir, 40% Chardonnay, 15%, Meunier.
- Selection of the first juices only (cœur de cuvée).

TERROIR

Parcels from the terroirs of Chamery classified Premier Cru, lieux-dit of « les Vigneules », « les Spectres » and « les Caquerets », south-east exposition of the slopes.

- Age average of the vines: 30 ans.
- Topsoil of calcareous clay studded with limestone pebbles. Subsoil of sand rich in fossils shell.

VINEYARD PRACTICES

- Cultivation methods following organic principles, no synthesis chemicals used.
- Protection against mildew and oïdium with copper salt and sulfate added with our plant preparations: nettle, comfrey, horsetail and willow prepared by maceration or decoction.
- Preservation of the life of the soils, superficial plowing under the row, natural growth of the vegetation in the row.

VINIFICATION

- Entirely elaborated without sulfites nor any additives, unfiltered.
- First fermentation with Indigenous yeasts, in 228L and 400L oak barrels (4 years old wood).
- Malo-lactic fermentation realized.
- Aging on lees 9 months before bottling.
- Dosage: 0 g/l.

