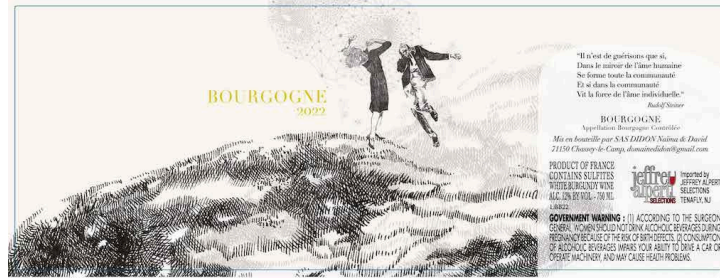


Domaine Didon
Bourgogne Blanc



Winery: Domaine Didon
Vignerons: David and Naïma Didon
Appellation: Bourgogne (Côte Chalonnaise)
Location: Burgundy

History of Domaine:

For over two decades now, David has worked as vineyard manager and consultant in biodynamics for some of Burgundy's most prized domaines. After years of patiently searching for many years, a 2-hectare (only 1.3ha in production) vineyard became available in Chassey-le-Camp in 2017. David and Naïma immediately seized the opportunity; they now farm the town's most prized lieu-dit "Les Vignes Blanches" that is planted to Pinot Noir, Pinot Blanc, Aligoté. All plowing in the vineyard is done by horse, and the vines only receive biodynamic treatments. They use a mixture of vessels—old oak, stainless steel, fiberglass, cement—to ferment and age their wines.

Cuvée: Bourgogne Blanc

Grape Variety: Chardonnay (old and young vines)

Vineyard:
Soil: Granite, Sand, Limestone, Clay.

Exposure: Eastern

Vinification:
Manual harvest and vinification is done in whole clusters with slow direct pressing. Debourbage and MLF are done. Fermentation done in fiberglass and oak barrels. Elevage in oak barrels for 7 months, pump over before bottling but no punch down. No fining, no filtering. Tiny amount of sulfur (15 mg/l) added at bottling.

Bottles Produced:

6500 bottles