



La Chaume des Lies *Auxe-y-Duresses*

Winery: La Chaume des Lies
Vignerons: Margaux and Lothar
Appellation: Auxey-Duresses
Location: Burgundy

History of Domaine:

When Margaux and Lothar met at Maison en Belles Lies in 2018, it's unlikely that they knew they'd soon be making wine together. Margaux studied and worked in wine, her studies in biodynamics starting in 2016. Lothar had also studied wine, but his farming background came from his parents who were organic farmers. After some deliberation and discussion, they decided to put their wine knowledge to the test and start their own project.

Starting with some fermage plots in Burgundy (Saint-Aubin, Auxey-Duresses, Bouzeron, and Hautes-Cotes de Beaune) and the Beaujolais, they focused on farming all parcels by hand with the priority being to follow the principles of biodynamics. Finally, after much determination, they found a cellar that best suited their needs south of Saint-Romain at Baubigny and La Chaume des Lies was born.

Cuvée:

Auxe-y-Duresses

Grape Variety:

100% Pinot Noir (80-year-old vines)

Soil:

Clay-Limestone

Exposure:

Southern

Vinification:

100% whole cluster, 10 days of vatting time, debourrage and MLF. Fermentation in fiber and concrete tanks, temperature controlled. Native yeasts only, blending at devatting. Elevation in 228L barrels, small dose of sulfur at bottling.