



Domaine du Petit Bonhomme
Pitre

Winery: Domaine du Petit Bonhomme

Vigneron: Fabien Chanavas

Appellation: Vin de France

Location: Provence

History of Domaine:

Fabien's mission has been—and continues to be—to farm and vinify without any additional chemical inputs. His passion for agroecology and biodynamic practices has led him to use only the smallest portions of copper in the vines; no pesticides or herbicides are utilized at Domaine du Petit Bonhomme. The soil is exclusively plowed by Fabien's two horses. All grapes at Domaine du Petit Bonhomme are harvested by hand; only indigenous yeasts are used to carry out fermentations in the cellar; all wines are bottled unfined, unfiltered, and without any additional sulphur. 1500 bottles produced.

Cuvée: Pitre

Grape Variety: 100% Sérine (53 year-old vines)

Vineyard: Clay limestone

Exposure: South western

Vinification:

Grapes are de-stemmed and kept on the skins for 15 days in stainless steel tanks. Primary fermentation in stainless steel tanks using indigenous yeasts only. Infrequent punch-downs, as well as pump-overs. After fermentation has completed the wine process is aged in stainless steel tanks for five months before being bottled unfined, unfiltered, and without any additional sulfur.