



Winery: Domaine de L'Aubaine
Vignerons: Caroline and Thibaut Pariset
Appellation: AOC Macon-Villages
Location: Macon

History of Domaine:

Over the last 10 years, Caroline and Thibaut Pariset have worked on different organic and biodynamic farms and vineyards. Since 2013, they've become more and more familiar with the ways of biodynamic and organic winemaking via their horses (SARL LES TRAIT DU MACONNAIS) who have aided on various properties in the region. Finally, in the summer 2018, they were faced with the opportunity to purchase a vineyard of their own. In 2019, the Domaine de L'Aubaine was born. Their domaine is certified organic, and Caroline and Thibaut are in their second year of biodynamic conversion.

Their focus is on finding the best possible balance between the vines, the soil, and the environment. Unsurprisingly, they plow with their horses in the effort to encourage the life of the soil and limit compaction. The main focus with the horses in the vineyard is the precision of work; each vine is treated individually.

Cuvée: Vignes de Bassy - Fut de Chêne

Grape Variety: 100% Chardonnay (Blend of Vignes "En L'Aubaine" and Vignes "Sur le Four")

Vineyard: Limestone, clay

Vinification:

Manually harvest, Aged for 10 months on lees in oak barrels and half-muids, before blending with 20% juice aged in steel tanks to further pronounce the wood. Native yeasts only. No filtration, some light fining. Tiny dose of SO₂ after malolactic fermentation has completed and then again at bottling.