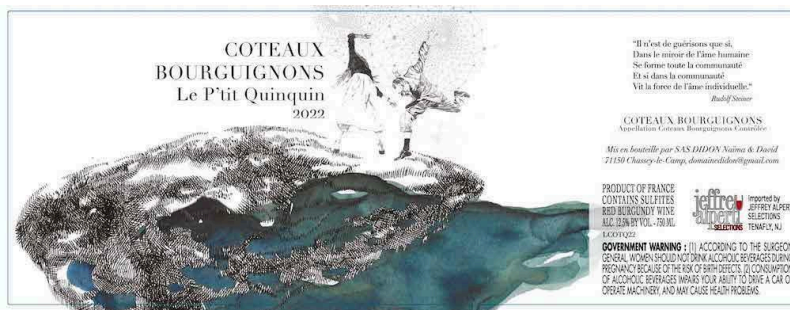




Winery: Domaine Didon
Vigneron: David and Naïma Didon
Appellation: Coteaux Bourguignons
Location: Burgundy

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: "le P'tit Quinquin"

Grape Variety: 100% Gamay (60-year-old-vines)

Vineyard:

Organic 9ha property in the heart of the Beaujolais (Quincié-en-Beaujolais) from the son of a 3rd generation winemaker. Soil is sand and granite.

Vinification:

Manual harvest and vinification is done in whole clusters. Primary fermentation in concrete lasts 8 days, no debourbage, MLF is done. Elevage in fiberglass tanks 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:

3800 bottles