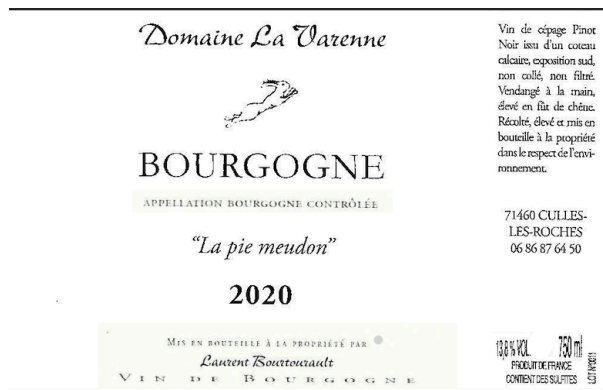


Domaine la Varenne
La Pie Meudon Rouge



Winery: Domaine la Varenne
Vigneron: Laurent Bourtourault
Appellation: Bourgogne
Location: Culles-Les-Roches

History of Domaine:

The Domaine La Varenne is a two-hectare estate in Burgundy, and at the helm is Laurent Bourtourault. The vines are all located in his village of Culles-les-Roches. The soil makes the terroir a geological mosaic and playground for the winemaker. The vines are organic, and the pigs are responsible for the work where a tractor would not be able to go. Laurent's top priority is the harvest of beautiful, healthy grapes that are picked by hand. Once picked, the grapes are quickly moved to vats where the indigenous yeasts get to work. After aging, the bottling is done

according to lunar rhythms and atmospheric pressure. Primary fermentation in vats using only indigenous yeasts, then aged in oak barrels for 10 to 12 months.

Cuvée:
La Pie Meudon Rouge

Grape Variety:
100% Pinot Noir (30-year-old vines)

Soil:
Limestone

Exposure:
Southern Exposure

Vinification:
Primary fermentation in vats using only indigenous yeasts, then aged in oak barrels for 10 to 12 months. There is no filtration, some sulfites added depending on vintage. Total SO₂ is 30 mg/l. Yield is 32 hl/ha.