



Winery: Domaine Didon  
Vigneron: David and Naïma Didon  
Appellation: Bourgogne (Côte Chalonnaise)  
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: Pinot/Gamay – Vin de France

Grape Variety: 45% Pinot Noir, 55% Gamay

Vineyard: Limestone, Clay.

Exposure: Eastern

Vinification:

Always manual, whole grape harvest. Maceration lasts for 8 to 10 days with light extraction and no pigéage. Wine is aged for 10 months, but sometimes more. Gentle pressing with an old vertical press. Wine is kept on lees. Gentle racking, no filtering.  
No added sulfur.

Bottles Produced:  
2400