



**Domaine de L'Aubaine**  
**Sur le Four - Vieilles Vignes**

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

Location: Bassy (Hamlet of Saint Gengoux de Scissé)

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: Sur le Four - Vieilles Vignes

Grape Variety: 100% Chardonnay (40-year-old vines)

Vineyard: Red Clay-Loam

Exposure: Eastern exposure at mid-slope

Vinification:

Aged in 45% demi-muid and 55% in steel vats, blended to create an aromatic cuvee with more body and tension.