ZerOine
LPiGa



Winery: ZerOine
Vigneron: Maylis Bernard
Appellation: Vin de France
Location: Jura

History of Domaine:

In a previous life (as she likes to say) Maylis was in charge of IT projects abroad for a major French company. Her grandfather was a winegrower in Voiteur, so her passion for wine started young as a little girl. She was baptized with Vin Jaune. Maylis credits meeting her "chéri" – Jean-Francois Ganevat and this lifelong passion for wine as the catalyst for her change in career. After two years of education (BTS Viticulture oenologie) at Montmorot in the Jura and, of course, working with her "chéri" Maylis decided to set up her own opportunity to make wine.

She purchases only organic and biodynamically farmed grapes, so she can vinify without anything added and with the greatest respect for Mother Nature. In her words, she vinified "according to the vintage, according to her desire (without prejudice) and with the utmost respect." All of this because she in search of wines that are lively and free and "conventionally incorrect." She has 1 hectare of vines (fermage) that she works in Rotalier and at La Chailleuse (between Grusse and Cesancey.)

The cuvee names are based on the vintage and the grapes used and in some cases the location of the grapes. I.E. L20PiGa is 2020 Pinot Noir/Gamay, L20JuCha is 2020 Jura Chardonnay.

Cuvée: LPiGa

Grape Variety: 50% Pinot Noir and 50% Gamay (biodynamic)

Vinification:

50% direct press & 50% semi-carbonic maceration. Semi-carbonic maceration for 11 days (temperature controlled for first 11 days). Gentle fermentation in steel tanks. 1 year of elevage in wood vats, topped up every two weeks.