

Les Grangeons De L'Albarine *Combernand La Cluse des Peintres - Gamay/Pinot*

Winery: Les Grangeons de L'Albarine
Vigneron: Luc Bauer
Appellation: Vin de France (Bugey)
Location: Bugey

History of Domaine:
Luc Bauer's lifelong passion for nature initially steered him towards agronomy—having worked in the grain industry for a number of years—before shifting careers to that of a vigneron.

Luc began selling his first vintage in 2011 and quickly developed a loyal customer base that admired his method of making wines. Each vintage has seen Luc improve greatly, and not surprisingly he has found his cuvées on the acclaimed wine lists worldwide such as Noma. He is a dedicated grower who tends to his two hectares with care. He picks all grapes by hand, never chaptalizes, and has a penchant for long less-aging in old barriques and demi-muids. Generally quite low in alcohol, Luc's wines are generous, lithe expressions of Bugey. Les Grangeons de L'Albarine has been certified organic since 2014 and became Demeter certified in 2020.

Cuvée: Gamay/Pinot

Grape Variety: 90% 50-year-old gamay vines and 10% pinot noir

Vineyard:
Plot on rolled pebbles, glacial moraines. East-facing.

Vinification:
Manual harvest, whole bunch cluster. 10 day maceration, aged in old burgundy barrels for 14 months. Unfined, unfilter. 1g of sulfur at bottling

Bottles Produced: 1000 Bottles