



Delhomme & Co *Saumon*

Winery: Delhomme & Co

Vigneron: Baptiste Delhomme

Appellation: Vin de France

Location: Yonne, Burgundy

History of Domaine:

Delhomme & Co's approach to winemaking is straightforward and focused. They use only native yeasts, grapes are hand-harvested, and they abide by organic farming principles by caring meticulously for their vineyards. Their vinification process is very hands-on, ensuring the fruit's integrity and resulting in the highest-quality juice. They use oak barrels, wooden and resin vats – all decided by what will best preserve the grape's natural character. Bottling is also done manually.

Delhomme & Co's dedication to quality and their respect and passion for the land is clearly apparent. They are a testament to the tradition of Burgundy winemaking, with the outcome being truly incredible wines full of love and care for the craft of winemaking and pay great homage to the Loire as well.

Cuvée: Saumon

Grape Variety: 100% Chardonnay (7-year-old vines)

Soil: Clay-Limestone

Exposure: South

Vinification:

Manual harvest, 100% destemmed by hand. Crushing by foot once a day before 8 days of cuvaison. MLF is done and then aged in oak (6 to 10 year) barrels. Fermentation is temperature controlled. Native yeasts only. No fining, no filtering.