



DOMAINE LA VIGNE MOUTON

CLOS REBETIOT

THE STORY

back in 2000 sébastien boisseau ceased the use of pesticides in his families 7.5 hectares of vineyards. along the way he and his wife delphine refined their craft, obtained organic certification in 2004, introduced bio-dynamic principles whilst selling the yearly crop to the local co-op. their vineyards are not only immaculate farmed but also boast century old vines. in 2012 they released the first wines under their own domaine boisseau label. in the winery indigenous yeasts, long fermentations and low temperatures are utilized without oak, filtration, and almost no so2. in 2021 the new chapter begins. margaux calland and valentin richoux who had been working closely with the owners took over the domaine and vinification. they will continue on the tradition started by the boisseaus while adding their own touch in the cellar.

APPELLATION

AOC MACON-BRAY

COLOR

WHITE WINE

VINTAGE

2020

FARMING

ORGANIC & BIODYNAMIC

VINE AGE

OVER 120 YEARS

VARIETAL

100% CHARDONNAY

ALCOHOL

13.5%

SOIL

CLAY & LIMESTONE

FERMENTATION

FERMENTED WITH NATURAL YEASTS.

UNFILTERED & UNFINED.

AGING

11 MONTHS IN ENAMEL TANK.

SO2

50 MG/L

AGING POTENTIAL

4-5 YEARS

CASES PRODUCED

125 CASES

