



**APPELLATION**

AOC MACON-BRAY

**COLOR**

RED WINE

**VINTAGE**

2020

**FARMING**

ORGANIC & BIODYNAMIC

**VINE AGE**

20-100 YEARS

**VARIETAL**

100% GAMAY

**ALCOHOL**

12.5%

**SOIL**

CLAY & LIMESTONE

**FERMENTATION**

MACERATION OF 10-15 DAYS.

FERMENTED WITH NATURAL YEAST.

**AGING**

10 MONTHS IN DEMI MUID.

UNFILTERED & UNFINED.

**SO2**

< 10 MG/L, NO ADDED

**AGING POTENTIAL**

4-5 YEARS

**CASES PRODUCED**

160 CASES

## **DOMAINE LA VIGNE MOUTON**

RATATOUILLE

### **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.

