

Carpe Diem

Caroline Bellavoine

LOCALITY: FRANCE – Burgundy – Côte du Chalonnaise

APPELLATION: Vin de France

GRAPE VARIETY: Aligoté, Pinot Noir and Gamay

WINEMAKER: Caroline Bellavoine

VINEYARD: Vines planted in 1990 over loamy soil. Southeast facing from 150m.

VITICULTURE: Organic (not certified).

WINEMAKING: Slowly pressed with whole cluster. Then fermented over indigenous yeasts in temperature-control (18-20°C) stainless-steel tanks.

AGING: Aged on fine lees for 24 months in oak barrels.

BOTTLING: Unfined.

UNION DES PROPRIETAIRES ET CULTIVATEURS VITICOLTES DE FRANCE - S.P.E.L. - FRANCE - TEL: 03 80 66 50 00

12% Vol.

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VIN DE FRANCE

CAROLINE BELLAVOINE
PROPRIÉTAIRE-RÉCOLTANTE

PRODUIT DE FRANCE - CONTIENS 750 ML - 12% VOL

