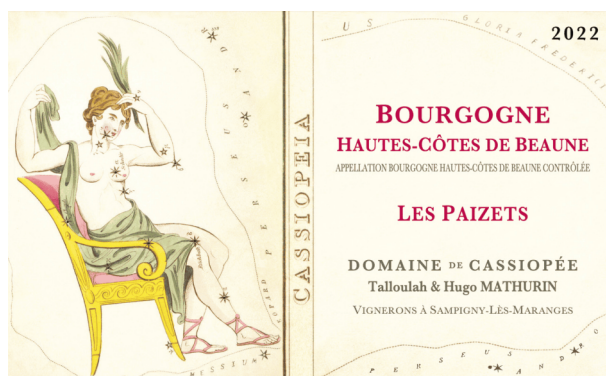


Bourgogne Hautes-Côtes de Beaune Rouge, Les Paizets

Domaine de Cassiopée



LOCALITY: FRANCE – Burgundy – Côte de Beaune

APPELLATION: Bourgogne Hautes-Côtes de Beaune

GRAPE VARIETY: Pinot Noir

WINEMAKER: Talloulah and Hugo Mathurin

VINEYARD: 1 ha. planted in 1970s over clay-limestone and sandy soil. East exposition.

VITICULTURE: Organic certification pending. Guyot-Poussard pruning.

WINEMAKING: 100% de-stemmed. Pneumatic press at 1.8 bar. Fermented over indigenous yeasts for 7-8 days in used barrels. Daily pump-overs. 3-week post fermentation at 30°C. Complete malolactic conversion.

AGING: Aged for 12 months in old barrels.

BOTTLING: Coordination with lunar calendar. No fining, no filtering. Little or no sulfur used (very light dose during bottling).

