

Bleu Cerise

Chanterêves

LOCALITY: FRANCE – Burgundy

APPELLATION: Vin de France

GRAPE VARIETY: Aligoté and Gamay

WINEMAKER: Tomoko Kuriyama and Guillaume Bott

VINEYARD: N/A

VITICULTURE: Organic (not certified).

WINEMAKING: Aligoté is pressed and kept in cold condition for two weeks until the Gamay is harvested. Whole clusters of Gamay are crushed in a 6-hour press cycle. Then fermented along with the Aligoté for one week in a wooden vat, using *pied de cuve* indigenous yeasts. Gamay is then pressed, and the entirety continues to co-fermented. This process is termed *flottaison*.

AGING: N/A

BOTTLING: Bottling commences when the residual sugar reached 9.5 mg/L. Neither fined nor filtered. No added sulfur.

