

Bourgogne Passetoutgrain, L'Exception

Michel LAFARGE



LOCALITY: FRANCE – Burgundy

APPELLATION: Bourgogne Passetoutgrain

GRAPE VARIETY: 50% Pinot Noir and 50% Gamay

WINEMAKER: Frédéric Lafarge

VINEYARD: 1 ha. planted in 1928 on gravel and some clay. Located in Volnay on the border of Meursault.

VITICULTURE: Certified organic (Ecocert) and biodynamic (Demeter).

WINEMAKING: Picked by hand in small boxes of 30 kg to avoid crushing the grapes. Sorted in the winery. 100% destemmed by hand, fermented over indigenous yeasts in concrete tank for 15 days with regular pump-overs and punch-downs.

AGING: Aged for 15-18 months in barrels.

BOTTLING: Neither fined nor filtered.

