

La Carbonnode, Cuvée Zen

SOUFRANDIÈRE

LOCALITY: FRANCE – Burgundy – Mâconnais

APPELLATION: Vin de France

GRAPE VARIETY: Chardonnay

WINEMAKER: Jean-Guillaume and Jean-Philippe Bret

VINEYARD: Planted in the 1980s at the base of the *Roche de Vergisson*, surrounded by forest and east exposition.

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

WINEMAKING: This cuvée is the result of a carbonic maceration on *La Bonnode*. Whole cluster fermentation. 9-day carbonic maceration on closed tank. Then grapes are pressed and fermented in 228L barrels.

AGING: Aged for 17 months in barrels. “Zen” means that there is no sulfur added until bottling.

BOTTLING: 10 mg/L total sulfites.

Domaine La Soufrandière

VIN DE FRANCE 2018

« LA CARBONNODE »

Vendangé à la main le 02.09.2018

Macération carbonique de 9 jours

Seul intrant : 10 mg/l sulfites

Vin biologique et Biodynamique

300 bouteilles produites

Hand Picked : 09.02.2018

9 days carbonic maceration

Only additives : 10 mg/l sulfites

Organic and Biodynamic Wine

300 bottles produced

Reculté à la main et vinifié par Eric La Soufrandière

Mis en bouteilles par

BRET BROTHERS 71680 Vinzelles

12,5% alc./vol. 750ml

PRODUIT DE FRANCE - PRODUCT OF FRANCE

Contient des sulfites - Contient sulfites - Enthalie sulfite

Beut Sulfite - Beut Sulfite

