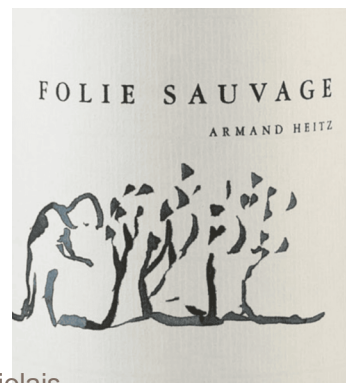


Coteaux Bourguignons, Folie Sauvage

Armand HEITZ



LOCALITY: FRANCE – Burgundy – Côte de Beaune and Beaujolais

APPELLATION: Coteaux Bourguignon

GRAPE VARIETY: 50% Pinot Noir and 50% Gamay

WINEMAKER: Armand Heitz

VINEYARD: Planted in Meursault and Volnay over clay-limestone for Pinot Noir vines. And planted in Pruzilly over blue stone for Gamay vines.

VITICULTURE: Yield 35 hl/ha.

WINEMAKING: 100% whole-cluster gamay grape. Fermented for 15 days over natural yeasts in concrete vats. The Pinot Noir is de-stemmed and fermented for 15 days over natural yeasts in barrels.

AGING: The Gamay is aged for 8 months in steel tank. The Pinot Noir is aged in oak barrels (20% new). Then blended before bottling.

BOTTLING: Lightly filtered but not fined.

