

Bourgogne Passetoutgrain, L'Exception Anthologie

Michel LAFARGE

LOCALITY: FRANCE – Burgundy

APPELLATION: Bourgogne Passetoutgrain

GRAPE VARIETY: 50% Pinot Noir and 50% Gamay

WINEMAKER: Frédéric Lafarge

VINEYARD: 1 ha. of which only 0.35 ha. were used for this cuvee. Planted in 1928 on gravel and some clay. Located in Volnay on the border of Meursault. In 2018 the vineyard turned 90 years old and for this special cuvee only the old vines were picked, excluding the young, replanted vines.

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. Pressing with a vertical basket press from the 50's.

AGING: Aged for 18 months in a new 500L barrel and a 1000L foudre. Racked twice during aging.

BOTTLING: Bottled in April 2020 without filtration or fining. Available only in special vintages and only in magnums waxed by hand. Launched in 2018 to celebrate 90 years of the vineyard and Michel Lafarge.

