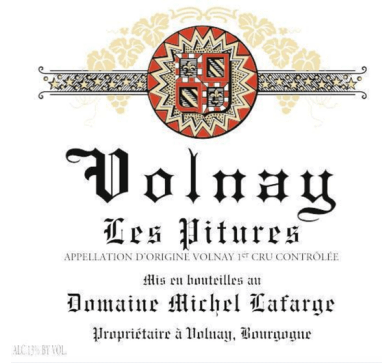


Volnay 1er Cru, Les Pîtres

Michel LAFARGE



LOCALITY: FRANCE – Burgundy

APPELLATION: Volnay 1er Cru, Les Pîtres

GRAPE VARIETY: Pinot Noir

WINEMAKER: Frédéric Lafarge

VINEYARD: 0.16ha plot of 35 year old vines planted on clay and limestone soil.

VITICULTURE: Certified organic (Ecocert) and biodynamic (Demeter). Cover crop sown in winter and plowed in spring and summer.

WINEMAKING: Hand-picked in small boxes of 30 kg to avoid crushing the grapes. Sorted in the winery. 100% destemmed by hand, fermented over indigenous yeasts in a wooden tank for 15 days with regular pump-overs and punch-downs. Pressing with a vertical basket press.

AGING: Aged for 18 months in barrels (about 10% new oak, depending on the vintage).

BOTTLING: Bottled exclusively in magnums without filtration or fining.

