



TERROIRS This wine is made from vines on the southeastern edge of the alluvial fan, “Combe de Lavaux.” The upper part of the “Vignes Blanches” vineyard has a high proportion of limestone, transitioning into deeper clay soils toward the bottom of the plot.

FARMING Biodynamic farming (and certified organic) using the lunar calendar. For Pascal, farming is about respecting nature intuitively, not dogmatically. Yields are kept low by de-budding. All of Domaine Maume’s *premier cru* and *grand cru* parcels are now worked by horse and plow. The harvesters pick in small batches and transport the grapes in 17-kg cases to preserve their integrity.

GRAPE VARIETALS 100% Pinot Noir

VINE AGE 30-year-old vines

AVERAGE YIELD On average 35 hectoliters per hectare.

WINEMAKING Hand-harvested and entirely de-stemmed, the grapes are then cold-soaked for seven days to naturally start fermentation. The Bourgogne undergoes one gentle punch-down and pump-over per day before it is allowed to rest on its lees for 21 days. Fifteen months in lightly toasted Jupille barrels 25% new oak. One racking during aging. No fining or filtration. Operations are carried out according to the lunar calendar.

TASTING NOTES Highly structured with deep colour – a ‘Côte de Nuits’ style Bourgogne

ANNUAL PRODUCTION ~ 100 cases

