



TERROIRS The "Frémiets" Premier Cru is located on the northern side of the Volnay AOC, touching the border of the Pommard AOC. The vineyard is in an east-facing orientation, on the mid-slope, with perfect drainage. The soils themselves are composed of marl and decomposed limestone, imparting a distinct finesse and minerality to the wine.

FARMING Estate owned and farmed. Biodynamic farming (and certified organic) using the lunar calendar. For Pascal & Moray, farming is about respecting nature intuitively, not dogmatically. Yields are kept low by de-budding. All of Domaine Tawse'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. Every vineyard is immaculately kept by hand, from the canopy management and pruning to the harvest.

GRAPE VARIETALS 100% Pinot Noir

VINE AGE 9 years old

AVERAGE YIELD 23 hl/ha

WINEMAKING After the harvest, the team sorts through the crop vigorously, often giving up 10 percent to ensure that only the finest quality fruit reaches the fermentation tanks. The grapes are 100% de-stemmed before a five-day cold maceration. The must undergoes one daily punch-down at the start of alcoholic fermentation, with pump-overs during maceration to ensure a gentle extraction, followed by a gentle pressing. Total vatting time: 21 days. The wine then ages for 17 months in 25% new French oak barrels sourced from the Jupilles forest. The wine undergoes one racking before an unfined and unfiltered bottling. All aging operations are carried out according to the lunar calendar.

TASTING NOTES A unique, complex wine with layered elements of black plum, red cherry, English walnut, black tea and earth. The high limestone content in the soil imparts a resonant acidity to the wine, with a long, seamless finish lingering on the palate.

ANNUAL PRODUCTION

