

<i>Viticulture</i>
Organic, in transition to biodynamic; hand-harvested

<i>Wine</i>	<i>Appellation</i>	<i>Terroir</i>	<i>Vinification</i>	<i>Élevage</i>	<i>Chemistry</i>
Vin de Zelebrité	Morgon, cru Beaujolais	<i>Les Charmes</i> ; .75 ha; planted in 1956 ; South-facing slopes at 300-450m; sandy granite soils	Natural; 100% whole-cluster, pressing 6-8 hours; 12 day fermentation in open concrete vats over indigenous yeasts; pigeage	8 month aging in older oak barrel and foudres; unfiltered and unfiltered.	less than 17mg/L total SO ₂ at bottling.
Vin de ChaCha	Régnié, cru Beaujolais	<i>En Bulliat</i> ; 2 ha planted between 1955 and 1975; Alluvial soils	Natural; 100% whole-cluster, pressing 6-8 hours; 12 day fermentation in open concrete vats over indigenous yeasts; pigeage	8 month aging in older oak barrel and foudres; unfiltered and unfiltered.	less than 25 mg/L total SO ₂ at bottling.
GamayLéon	Beaujolais-Lantignié	2 parcels in Lantignié, southwest facing at 450m.; bluestone diorite.	Manual harvest in 40kgs basket; horizontal press with very low pressure; settling 3 to 4 days; pre-fermentation at 20 C. for 2 to 3 days; whole cluster carbonic maceration over indigenous yeast for 10 days; no pigeage; malolactic fermentation in demi-muids	Aged 8 months 50% in 400L demi muids and 50% in cement tank ; unfiltered and unfiltered; 600 cases/yr	2018 vintage 12.4% alc pH 3.5 TA 3.3gm/L Total So ₂ : 30mg/L Free So ₂ : 0mg/L