



Patrick Charlin

<i>Wine</i>	<i>Cepage</i>	<i>Size</i>	<i>Vine Age & Density & Yield</i>	<i>Soil</i>	<i>Agriculture</i>	<i>Vinification</i>	<i>Élevage</i>
Rousette du Bugey Montagnieu	Altesse	2.07 ha	50 yrs; 6000 vines/ha; 32hl/ha	water-retentive deep clay, with marl and plenty of fossil-rich limestone and scree; steep slope facing south, southwest	Organic (not certified)	Manual harvest; pressing followed by 24 hrs settling; indigenous yeasts; alcoholic and malolactic fermentation in vat;	20 used oak barrels, 80% in vat for 16-18 months; light membrane filtration