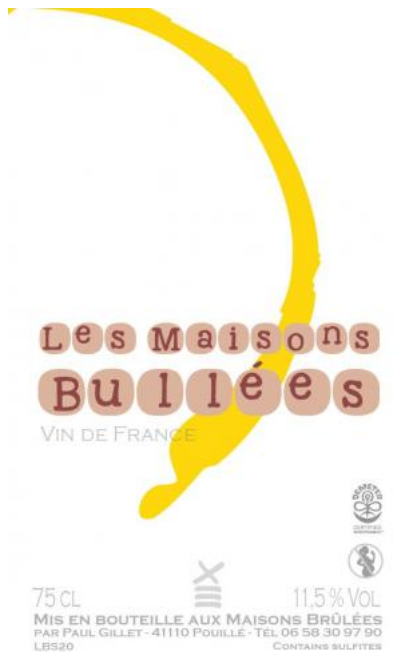


# Les Maisons Brûlées

## Wines

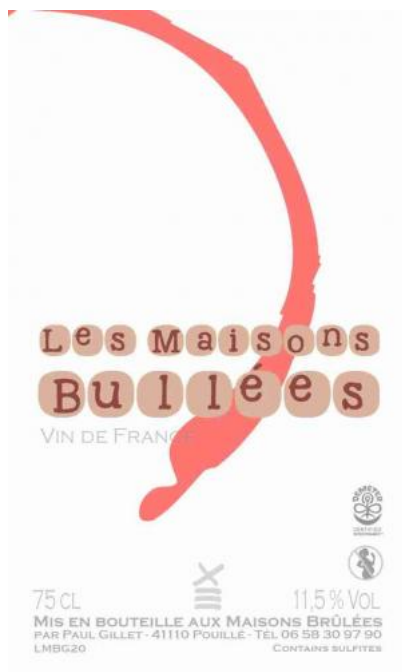


### Vin de France Sparkling "Maisons Brûlées" Blanc

**Soil:** Clay and Limestone.

**Grape:** Sauvignon Blanc

**Vinification:** Pétillant naturel made in méthode ancestrale. No filtration or added SO<sub>2</sub>.

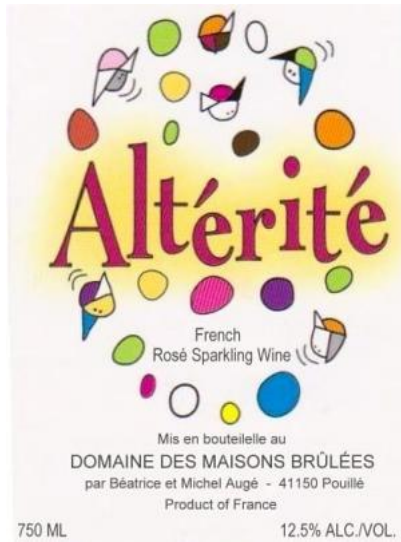


### Vin de France Sparkling "Maisons Brûlées" Rosé

**Soil:** Clay and Limestone.

**Grape:** Gamay

**Vinification:** Pétillant naturel made in méthode ancestrale. No filtration or added SO<sub>2</sub>.



### **Sparkling Rose "Altérité"**

**Soil:** Clay and Limestone.

**Grape:** Cabernet Sauvignon

**Vinification:** Pétillant naturel made in méthode ancestrale. Direct press, then aged 10 months in barrel. No filtration or added SO<sub>2</sub>.

**Yields:** 25 hl/ha.



### **VdF "Le Herdeleau"**

**Soil:** clay and limestone.

**Grapes:** Pinot Noir, Gamay, Pineau d'Aunis. We don't know percentages because all the reds are harvested and macerated together.

**Yields:** 15 hl/ha.

**Vinification:** macerates for 10 days, whole cluster with remontage and pigeage at the end of the maceration. Aged 12 months in barrel. Non filtered and no added SO<sub>2</sub>.

**Origin of the Name:** The name of the clos, which is a lieu dit.



## VdF "L'Erèbe"

**Soil:** clay and limestone.

**Grapes:** Cabernet Franc, Côt

**Vinification:** maceration 8 to 10 days. The Côt is vinified whole cluster while the Cabernet is de-stemmed. Aged 12 months on the lees and with ouillage. Non filtered, no SO2.

**Yields:** 22 hl/ha.

**Origin of the Name:** This symbolizes the renaissance in primitive Greek mythology. Erebe was the son of Chaos and the brother of night; Aristophanes' poetry gives us a sense of this paradoxical being who created day and love (Eros). The wine seems to have gone through the same genesis.