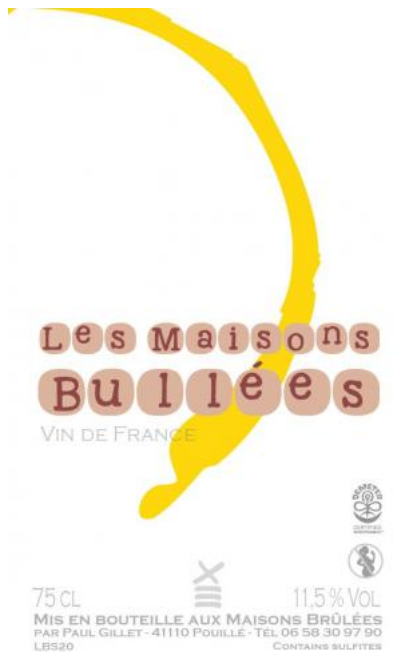


Les Maisons Brûlées

Wines

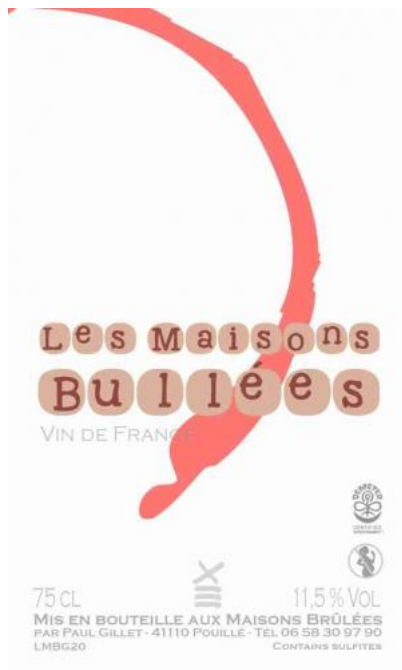


Vin de France Sparkling "Maisons Brûlées" Blanc

Soil: Clay and Limestone.

Grape: Sauvignon Blanc

Vinification: Pétillant naturel made in méthode ancestrale. No filtration or added SO₂.

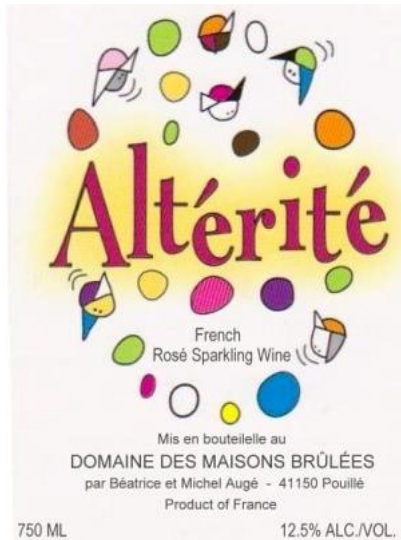


Vin de France Sparkling "Maisons Brûlées" Rosé

Soil: Clay and Limestone.

Grape: Gamay

Vinification: Pétillant naturel made in méthode ancestrale. No filtration or added SO₂.



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 SO₂.

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 SO₂.

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.