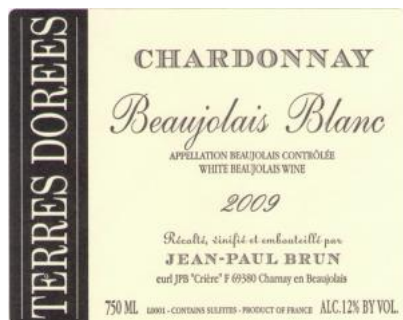


# Domaine des Terres Dorées

## Wines



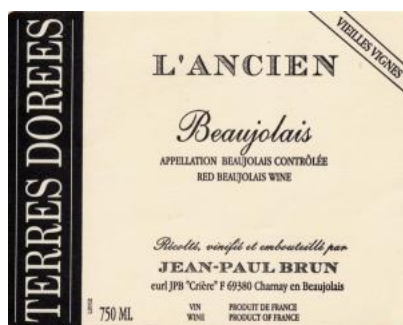
### A.O.C Beaujolais Blanc "Chardonnay"

**Soil:** clay and limestone

**Grape:** Chardonnay

**Age of Vines:** 80+

**Vinification:** fermented and aged in stainless steel



### A.O.C Beaujolais "L'Ancien"

**Soil:** clay and limestone

**Grape:** Gamay

**Age of Vines:** 80+

**Vinification:** grapes are de-stemmed, then fermented and aged in burgundian oak barrels.



### A.O.C Fleurie

**Soil:** granite

**Grape:** Gamay

**Vinification:** grapes are de-stemmed, then fermented and aged in burgundian oak barrels.



### A.O.C Moulin A Vent

**Soil:** granite

**Grape:** Gamay

**Vinification:** grapes are de-stemmed, then fermented and aged in burgundian oak barrels.



**A.O.C Morgon**

**Soil:** granite

**Grape:** Gamay

**Vinification:** grapes are de-stemmed, then fermented and aged in burgundian oak barrels.



**A.O.C Côte de Brouilly**

**Soil:** granite

**Grape:** Gamay

**Vinification:** grapes are de-stemmed, then fermented and aged in burgundian oak barrels.



**VdT "Roussanne"**

**Soil:** clay and limestone

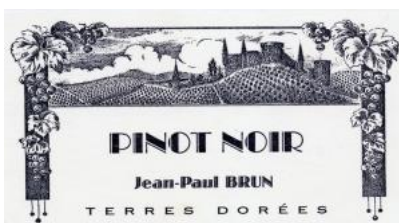
**Grape:** Roussanne

**Age of Vines:** 15

**Vinification:** fermented in stainless steel, aged in burgundian barrels.



**VdT "Rosé D'Folie"**



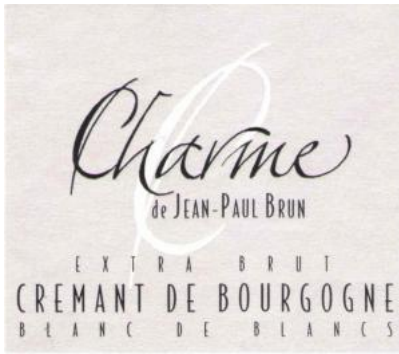
**VdT "Pinot Noir"**

**Soil:** clay and limestone

**Grape:** Pinot Noir

**Age of Vines:** 20

**Vinification:** grapes are de-stemmed, then fermented and aged in burgundian barrels.



**Cremant de Bourgogne Extra Brut "Charme"**

**Soil:** clay and limestone

**Grape:** Chardonnay

**Vinification:** méthode traditionnelle



**Methode Ancestrale "FRV 100" Sparkling Gamay**

**Soil:** clay and limestone

**Grape:** Gamay

**Vinification:** méthode ancestrale



**VdT "Rosé D'Folie"**

**Soil:** Clay and limestone

**Grape:** Gamay