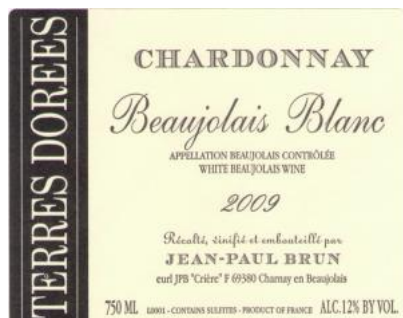


# Domaine des Terres Dorées

## 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 concrete vats.

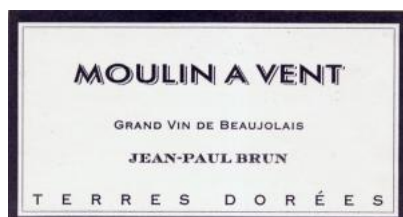


### A.O.C Fleurie

**Soil:** granite

**Grape:** Gamay

**Vinification:** grapes are de-stemmed, then fermented and aged in concrete vats.



### A.O.C Moulin A Vent

**Soil:** granite

**Grape:** Gamay

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



### **A.O.C Morgon**

**Soil:** granite

**Grape:** Gamay

**Vinification:** grapes are de-stemmed, then fermented and aged in concrete vats.



### **A.O.C Côte de Brouilly**

**Soil:** granite

**Grape:** Gamay

**Vinification:** grapes are de-stemmed, then fermented and aged in concrete vats.



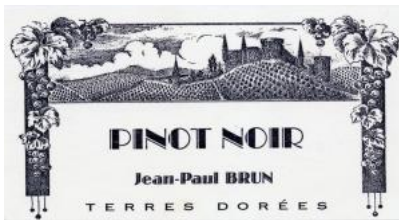
**VdT "Roussanne"**

**Soil:** clay and limestone

**Grape:** Roussanne

**Age of Vines:** 15

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



**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