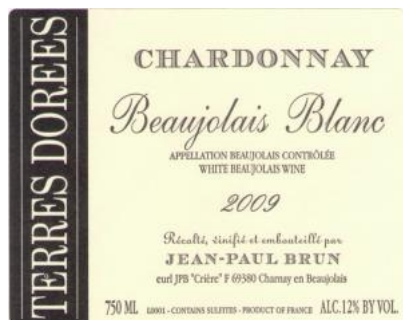


Domaine des Terres Dorées

Wines



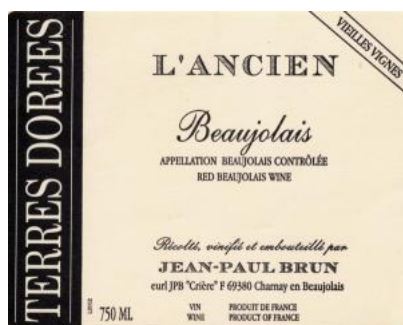
A.O.C Beaujolais Blanc "Chardonnay"

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.

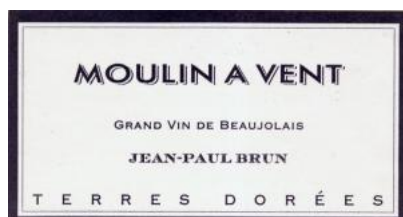


A.O.C Fleurie

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

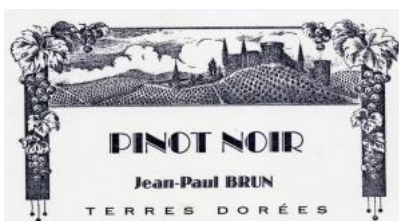
Grape: Roussanne

Age of Vines: 15

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



VdT "Rosé D'Folie"



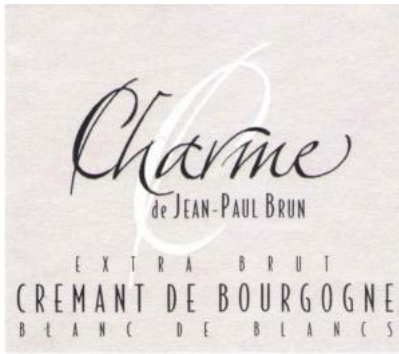
VdT "Pinot Noir"

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