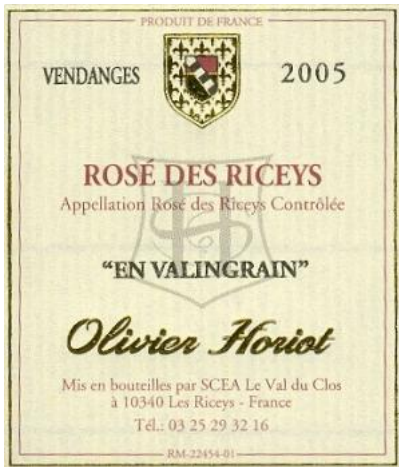


Olivier Horiot

Wines



A.O.C Rosé des Riceys "En Valingrain" and "En Barmont"

Soil: Kimmeridgian chalk

Grape: Pinot Noir

Vinification: strict selection of grapes from two separate sights - en Valingrain and en Barmont - vinifying them separately. The wines start with about 10% of the grapes that are foot-trodden at the bottom of the cuve, then whole bunches are added. Macerations usually last 5-6 days with pumping over twice a day. after the wine is raked into older barrels and remains there for a few years. it is bottled without fining or filtration.

Aged in barrel on the lees.



Champagne "En Barmont" Sève

Soil: Kimmeridgian chalk

Grape: Pinot Noir

Vines: "Barmont" parcel

Vinification: fermented and aged in barrel.



Coteaux Champenois Blanc " En Valingrain"