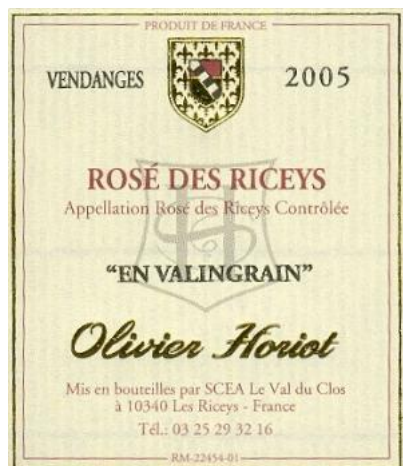


# Olivier Horiot

## 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 racked 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"**