

# Terre des Chardons

## Wines



### **A.O.C Clairette de Bellegarde**

Made from 100% Clairette grape. Fermentation in tanks and old oak. Aged 8 months on the lees.



### **VdF "Marginal":**

Made from 90% Syrah and 10% Grenache. The grapes are selected on the stoniest plots, harvested by hand in small boxes, destemmed but not crushed. No sulfites are added to the crop and the maceration lasts 20 to 30 days. The pressing is done with an old-fashioned vertical hydraulic press with wood walls, of the type that was common in Champagne in the past. The wine is then aged in cement tanks on its fine lees, and bottled about 9 months after the harvest, without filtration.