
The vineyard and winemaking are carried out in accordance with the *Demeter* biodynamic certification.



CHÂTEAU DE VERREUX

ARBOIS

CHARDONNAY

VITICULTURE

Plots: En Brut, Monteiller, and Source de Brut

Surface area: 1.3 hectares

Planting years: from 1973 to 1998

Exposure: Southeast and East

Altitude: 300 m

Soil: Silty clay topsoil over grey marl from the Lias

The vines are cultivated without chemical herbicides or synthetic products. The rows are plowed, and we favor natural grass cover between them. Manual de-budding is carried out to limit yields and prevent fungal diseases. Harvesting is done by hand, using small crates.

VINIFICATION

The whole bunches are gently and slowly pressed to allow for a delicate juice extraction. A cold settling follows to clarify the must, and fermentation begins naturally using indigenous yeasts. Fermentation takes place in 400L and 225L barrels, 10% of which are new with light toasting, to add complexity without overpowering the wine.

MATURATION

A 12-month ageing on lees takes place without bâtonnage to preserve the wine's purity and tension. A light filtration precedes bottling, which is done with natural cork.

