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



CHÂTEAU DE VERREUX

ARBOIS

POULSARD

VITICULTURE

Plot: En Brut

Surface area: 0.5 hectares

Planting year: 1988

Exposure: South

Altitude: 300 m

Soil: Silty clay topsoil over grey marl from the Lias

The vines are cultivated without chemical herbicides or synthetic products. The soil is ploughed under the row, and natural grass cover is encouraged. Manual de-budding is performed to reduce yields and control fungal diseases. Harvesting is done by hand in small crates.

VINIFICATION

After careful destemming and strict manual sorting, the berries undergo a cold pre-fermentation maceration to gently extract aromas and color. Fermentation begins naturally with indigenous yeasts. The vatting lasts for three weeks, carried out as an infusion with minimal pump-overs, to preserve finesse and balance. A gentle racking is followed by low-pressure pressing.

MATURATION

Ageing takes place in stainless steel tanks for ten months, preserving freshness and fruit expression. Bottling is carried out without fining or filtration, using natural cork.

