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



CHÂTEAU DE VERREUX

ARBOIS

SAVAGNIN

VITICULTURE

Plot: En Brut

Surface area: 0.5 hectares

Planting years: from 1973 to 2018

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 rows are ploughed, and we encourage natural grass cover. Manual de-budding is carried out to limit yields and reduce the risk of fungal diseases. Harvesting is done by hand in small crates.

VINIFICATION

The grapes are gently pressed as whole bunches over a long, slow cycle to ensure a delicate extraction of the juice. After cold settling to clarify the must, fermentation begins naturally using indigenous yeasts. It takes place in 400L and 225L barrels to bring complexity without overpowering the wine.

MATURATION

The wine is aged on its lees for 18 months, without bâtonnage, to preserve purity and tension. A light filtration is performed before bottling, which is done under natural cork.

