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



CHÂTEAU DE VERREUX

ARBOIS

TROUSSEAU

VITICULTURE

Plot: En Brut

Surface area: 0.5 hectares

Planting year: 2001

Exposure: Southeast

Altitude: 300 m

Grape variety: Massal selection of Trousseau à la Dame (an ancient variety)

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

After full destemming and meticulous manual sorting, the berries undergo a cold pre-fermentation maceration to gently extract aromas. Fermentation then begins spontaneously with indigenous yeasts. The vatting lasts four weeks, carried out as a slow infusion with light pump-overs. Racking is followed by a gentle pressing to preserve the finesse of the tannins.

MATURATION

Ageing takes place in old 400L oak barrels for ten months. Bottling is carried out without fining or filtration, using natural cork.

