

Biodynamic cultivation: in order to give emphasis to respect for nature, our vineyards are maintained by regular tilling and by using natural treatments, with no synthetic

Harvesting, racking and bottling all follow cosmic rhythms in order to obtain wines that are as natural as possible. No chemical additives are applied. Only sulphur is used, with moderation. Locally-present yeasts contribute all the aromas of the terroir during alcoholic fermentation. Daily tasting takes place throughout the process to ensure production of wines that are both balanced and complex.

Fermentation and ageing take place in 50 hectolitre tronconic French oak vats for 12 months.



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