

WorldWide Cellars

Fine Wine Importers



5400 Main Street NE, Suite 203 | 612.378.0316 tel
Minneapolis, Minnesota, 55421 USA | 612.465.4808 fax

www.wvcellars.com

The Vineyards

Hectares under vine owned / rented.

8 hectares

Vineyard description, Vine Age, Important Single sites, Yields in Hectoliters per Hectare - be as specific as you wish...

Does the winery purchase grapes or wine from other producers?

No.

Winery production in bottles:

55,000 / years

Soil and bedrock types - be as specific as you wish...

clay and chalky soil and sand
(sand especially at 2 meters in
the ground in some plots)

One to root only = Vines in 40 plots.
70% merlot, 15% chardonnay, 15%
pinot noir

Age of vines: 1/4 is more than 40
years old, 1/4 is 25-40 years old,
1/4 is 10-25 y. old and the last
less than 10 y. old.

Yields depend on profession's decisions,
but often we have not more than
10,000 kg / Ha.

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Farming

Conventional agriculture?or..... HVE + organic conversion

Describe organic or sustainable practices; Integrated Agriculture (Lutte Raisonné, Terra Vitis, Agricultura Integrata, Certified Organic, Biodynamic, Demeter Certified.....etc....etc...)?

- HVE since 2015 (High Environmental Value)
- Organic conversion (need 3 years in France - first harvest: 2022)
- using biodynamic practices on 1,5 Ha
- no weed-killers since 2014
- no insecticide since 1995.

In The Cellar

Describe your theory and practice for vinification - stainless steel, concrete, short or long macerations, etc...

less sulfite (we don't use after harvest), no chaptalization to have expression of flavors, we use enamelled steel vats, concrete and stoneware vats, barrels (small and one big).

Are fermentations spontaneous? Inoculated with local yeast? Inoculated with cultured yeast?

We use local yeast from our own vineyard.

Do you practice Fining and/or Filtration?

one filtration

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Describe your theory and practice for Elevage - stainless, concrete, large oak barrels, small oak barrels, new oak, neutral oak, etc...

enamelled steel vats are used to leave breathe wines; barrels to give spicy side (vanilla etc);

Concrete to give structure and roundness and stoneware to give straight and minerality.

Describe your theory and practice for Sulfur usage - zero Sulfur? During vinification? only at time of bottling? etc. Quantify sulfur usage if possible...

Sulfites are only to stop oxidation of the grapes juice, we don't use after to avoid to change the taste of our wines, our level of total SO₂ in final bottle = between 10 and 35 mg/l.

Describe your Fair Labor Practices, if any...

Release calendar:

September: harvest and as soon as possible alcoholic fermentation and malolactic ferm.

February: tasting and filtration

March: blends and bottling.

March + 2 years: our Extra Brut is ready.

+ 3 years: our Essence brut is ready.

+ 3/4 y: rose, Rebello, ...

+ 7 y: prestige is ready.

+ 10 y: vintage is ready.

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Food pairing with your wines:

- * Espresso de Terror Brut: appetizer, brunch, marinated salmon, spicy chicken, Chinese food.
- * Anne de la five de la rose: duck breast, veal, red fruit pie, fresh strawberry or raspberry
- * Provocante: crab tartare, chicken tenders with a slightly bbq sauce.

What else do you want us to know?

We are only a couple of growers who love their job and sometimes it is not so easy because Nature Mother is often capricious. We work with passion, sincerity and trying always to be better for their clients and nature. We try to do our best, to innovate, to create new champagnes with new natural techniques.