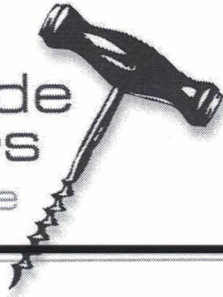


WorldWide Cellars

Fine Wine Importers



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

www.wwcellars.com

The Vineyards

Hectares under vine owned / rented.

80 hectares. 40 owned / 40 rented.

Does the winery purchase grapes or wine from other producers?

No

Winery production in bottles:

450 000.

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

Plots in 5 different soil types
⇒ varied soils & terroirs. Mainly
(merlot)
clay or limestone, loamy / silty soils
(white grapes), stony / gravel soils
(cebs Sauv).

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

We grow 6 grape varieties, restructured the vineyard 30 years ago with a density of 5000 vines / ha.

We grow 7 ha of vines planted before 1960's (mostly old Semillon) i.e. massale selection.

Our region is very hilly with beautiful slopes with south / south-east exposure facing the Garonne river.

It is a region with mostly family-owned estates, beautiful terroirs at fair prices.

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Farming

Conventional agriculture?or.....

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

Sustainable viticulture on 55 ha with 3 environmental certifications (Terra Vitis, Bee friendly, Haute Valeur Environnementale - HVE).
25 ha are grown organically (certified by ECOCERT).

In The Cellar

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

Stainless steel and concrete for tanks. Macerations really depend on the quality of grapes. 10 to 25 days. Minimal intervention in the cellar with only traditional ways of making wine.

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

It depends on the cuvée. Most of our wines are inoculated.

Do you practice Fining and/or Filtration?

Yes fining on whites with bentonite & filtration. Only filtration on reds.
No fining -

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

We use mostly barrels from Burgundy (225 & 400 liters). A large part of our wines are not oaked.

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

We really think about the grapes & conditions to lower sulfurs. For glass Sulphur, we harvest a plot very close to the

Describe your Fair Labor Practices, if any.. cellar and make a

We work with a ^{short} team of maleration, permanent workers.

Release calendar:

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Food pairing with your wines:

Bordeaux Blanc: Aperitif, oysters,
raw fish, food with citrus notes.

Zero Sulfur red: Cutlery, spicy
and peppery food.

Acacias: creamy scallops or
chicken or cheese (comté).

Classic Red: a lentil soup.

Sélection Red: grilled beef,
cheese platter

NOTE We provide 375 mL, 750 mL, 1500 mL
bottles and 2 liter kegs and
3L Bag in Box on demand.

What else do you want us to know?

We are a family-owned estate based
~~on the~~ in the Cadillac Côtes de
Bordeaux & Entre-deux-Mers region.
The diversity of soils grants us the
possibility to make a wide range of
wines. We have 3 classic wines which
give a good picture of our estate and
then we make 6 other different
wines which are made from specific
plots. These are limited edition
and craft wines ~~are~~ that we only
make when the vintage allows us to
get great wines at affordable prices.