

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.

10,7 hectares

6,86 hectares Sauvignon B; 3,84 hectares Pinot Noir

Does the winery purchase grapes or wine from other producers?

No

Winery production in bottles:

85 000

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

- White limestone : 38%
- Red limestone : 28%
- Chalky clay : 23%
- Flint : 11% (Only for Rosé)

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

- Vine age : * 35 years SB * 45 years Pinot N
- Yields : 55 to 65 hl/ha
- Important Single sites : * Chêne Marchand
* Grand Chemain

In "Cuvée" Caillothes



Farming

Conventional agriculture?or.....

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

Certified "Terra Vitis" since 2013,
and this year: "HVE3".

In The Cellar

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

Hand harvest. No sulfites before fermentation,
just a little bit after and before bottling.

For white: stainless steel only for classic and
^{Rosé} 30% acacia barrel for "Caillothes".

For red: long maceration: 1 month or more, 70% aged in oak.

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

Fermentations: 80% cultured yeast 20% spontaneous.

Do you practice Fining and/or Filtration?

light filtration before bottling

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

White: long time on lees in stainless

Red: old and little new oak, large barrels
(500 liters)

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

No before fermentation, just a little bit
after fermentation and before bottling.

Describe your Fair Labor Practices, if any...

Working Conditions of French Law.

Release calendar:

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Food pairing with your wines:

White: Apérif, seafood, fish, white meat,
goat cheese

Rosé: Apérif, white meat, asian and indian
cuisine, seafood and bovine barbecue

Red: Apérif, red meat, barbecue,
cheese, ...

What else do you want us to know?