



# Terres Burgondes

## IGP SAINTE-MARIE-LA-BLANCHE

Very developed in the first half of the 20<sup>th</sup> century and mainly made up table wines, the size of this vineyard has considerably reduced due to the drop in wine consumption. There are now a few dozen hectares of vines under the « Indication Géographique Protégée » (IGP) designation (formerly known as « Vin de pays »). The sector is experiencing a slight development with some new plantations. This area is corresponding to the low Plio-Pleistocene plateaus which the geological bases of the region.

### Soil

The “Marnes de Bresse” substrate is covered with “Sands and Clays of Chagny” which are made up of materials fine micates and limestone admitting sand lenses.

### Grape variety

100% Pinot Beurot, which is the endangered Burgundian variety of Pinot Gris. It takes its name by analogy to the homespun robe of the monks. It differs from Pinot Noir by the gray color of its berries.



### The vineyard

This vine was planted with Pinot Beurot by Mr. Paul Giboulot, Emmanuel’s father and is 35 years old on average. It is a tall and wide vine, grassed and conducted in organic farming since 1970 then in biodynamics since 1996.



### Winemaking

The whole grape is pressed, cold settling for about 24 hours. The clear must is fermented in oak barrels of several wines in order to preserve the purity and minerality. The resulting wine was aged on the lees for 12 months before being bottled.

### Wine&food pairings

You can enjoy this wine with shellfish, a good veal blanquette or, simply as an aperitif with raw vegetables and cheeses.