



Terres Burgondes

IGP SAINTE-MARIE-LA-BLANCHE

Very developed in the first half of the 20th 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

It is a clay-limestone, loamy soil.

Grape variety

100% Pinot Noir.

The vineyard

This vineyard was planted in Pinot Noir by Paul Giboulot, Emmanuel's father over 50 years ago. High and wide, grass is being grown in between rows. It has been conducted in organic farming since 1970, and entirely in biodynamic since 1996.

Winemaking

Grapes are harvested by hand, sorted and 100% destemmed. The alcoholic fermentation and maceration process take place in an open tank and last for approximately 3 weeks. Free run wine and first press are blended and barrelled. Aging is more or less 12 months to express the terroir and the fruitiness of the Pinot Noir.

Wine&food pairings

This wine is to be enjoyed with charcuterie, pâté en croute, raclette, Comté or aged goat cheese. The association with grilled fish can be surprising.



Non-contractual documentation