

## **ZERO BLANC DE NOIRS "EXCEPTIS" DOSAGE**

In the vineyard I follow a biodynamic regime intervening with copper sulphate and sulfur assisted by macerates and natural minerals. The harvest is manual in boxes of about 15 kg.

Pinot noir in purity vinified in white. The harvest takes place between the end of August and the beginning of September. For Pinot Noir, press the whole grapes very lightly. The second fermentation takes place with about 20% of vin de reserve stored in barriques. My bases do not undergo clarification or stabilization treatments. In principle I try not to use sulphites. After aging for at least 24 months, I proceed with disgorgement and to top up I use the same wine.

MAIN CHARACTERISTICS: slightly amber color, minerality stands out on the nose. On the palate the minerality perfectly accompanies the structure and strength.

ANNUAL PRODUCTION: 1192 BOTTLES