

LA TRUFFE *n.f.* (lat. tuber).*Bot.*
Champignon souterrain
ex : Truffe Noire de Bourgogne
illustration (ci-contre)
Pop: - Nez de Truffe -
expression employée pour un vin
aux arômes particuliers de truffe,
typicité du parfum de certains
vins rouges de Bourgogne.



FRANÇOIS PARENT

www.parent-pommard.com

Company "SIMPLE"
3/5 STEPANA SUPRUNA STR.
MOSCOW, RUSSIA

29 Septembre 2014
TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER.

WINE NAME: **Vosne-Romanée Aux Réas**

CLASSIFICATION: A.O.C. - RED – STILL WINE

ALCOHOL BY VOLUME: 13 % vol.

GEOGRAPHIC AREA: BURGUNDY - FRANCE

SOIL: ARGILLACEOUS

GRAPE VARIETIES: 100% PINOT NOIR

COMPOSITION: hand-harvested – 100% destalking

VINIFICATION: Is traditional with temperatures kept between 15-18 degrees.
The grapes are 100% destalked. Maximum temperature during fermentation is 34°.
Pumping over is done twice a day until half of the sugars have fermented. Then the vats are covered and the cap is punched down 3 times a day in the traditional way. Maceration is between 10 to 14 jours in vats. A pneumatic press is used. The wine is racked off 4-5 after the end of alcoholic fermentation.

STANDARDS: A.O.C. Traditional vinification conforms to the legislation of its appellation.

1 – Meet hygienic requirements (Regulation (EC) 1852/2004 OF THE European Parliament and 29 April 2004 on the hygiene of foodstuffs.

2- Council Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine.

Best regards,

FRANÇOIS PARENT
" CHATEAU DES GUETTES "
14 Bis, rue Pierre Joigneaux - 21200 BEAUNE
Tél. 03 80 22 61 85 - Fax 03 80 24 02 40

FRANÇOIS PARENT - CHATEAU DES GUETTES S A R L

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PRODUCTION PROCESS LETTER.

WINE NAME: **Savigny les Beaune Premier Cru Clos des Guettes**

CLASSIFICATION: A.O.C. - RED – STILL WINE

ALCOHOL BY VOLUME: 13 % vol.

GEOGRAPHIC AREA: BURGUNDY - FRANCE

SOIL: ARGILLACEOUS

GRAPE VARIETIES: 100% PINOT NOIR

COMPOSITION: hand-harvested – 100% destalking

VINIFICATION: cold maceration for 24 hours with plunging down morning and evening. Maximum temperature is limited to 34° following laboratory research this has proved to be the best temperature. The wine is run off 4-5 days after the end of alcoholic fermentation and pumped over twice a day until half of the sugars have fermented. The vats are then covered and traditional punching down is carried out twice a day. Pressing is done using a pneumatic press. Maturation is 100% in oak barrels with 50% new oak that come from different coopers to give us different aromas when we assemble the wines.

STANDARDS: A.O.C. Traditional vinification conforms to the legislation of its appellation.
1 – Meet hygienic requirements (Regulation (EC) 1852/2004 OF THE European Parliament and 29 April 2004 on the hygiene of foodstuffs.
2- Council Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine.

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PRODUCTION PROCESS LETTER.

WINE NAME: **Echezeaux Grand Cru**

CLASSIFICATION: A.O.C. - RED – STILL WINE

ALCOHOL BY VOLUME: 13 % vol.

GEOGRAPHIC AREA: BURGUNDY - FRANCE

SOIL: ARGILLACEOUS

GRAPE VARIETIES: 100% PINOT NOIR

COMPOSITION: hand-harvested – 100% destalking

VINIFICATION: Cold maceration – the lowest temperatures in the vats are between 12 and 15°C. For approximately 5 days before alcoholic fermentation we monitor the temperatures with the maximum limit being set at 34°. Pumping over is done twice a day until at least half of the sugars have been fermented.

Then the vats are covered and the caps are punched down in the traditional way twice a day. Maceration in the vats takes 10-14 days, then pressing is done using a pneumatic press. The wine is racked off 4-5 days after the end of alcoholic fermentation.

STANDARDS: A.O.C. Traditional vinification conforms to the legislation of its appellation.

1 – Meet hygienic requirements (Regulation (EC) 1852/2004 OF THE European Parliament and 29 April 2004 on the hygiene of foodstuffs.

2- Council Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine.

Best regards,

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WINE NAME: **Richebourg Grand Cru**

CLASSIFICATION: A.O.C. - RED – STILL WINE

ALCOHOL BY VOLUME: 13 % vol.

GEOGRAPHIC AREA: BURGUNDY - FRANCE

SOIL: ARGILLACEOUS

GRAPE VARIETIES: 100% PINOT NOIR

COMPOSITION: hand-harvested – 100% destalking

VINIFICATION: then cold maceration for several days. Following this traditional fermentation takes place and temperatures are monitored. The maximum temperature during fermentation is 34°. Pumping over is done twice a day until half of the sugars have fermented. The vats are then covered and punching down is done twice a day in the traditional way. Maceration is between 10 to 14 days in vat. A pneumatic press is used. The wine is racked off 4-5 days after the end of alcoholic fermentation.

STANDARDS: A.O.C. Traditional vinification conforms to the legislation of its appellation.

- 1 – Meet hygienic requirements (Regulation (EC) 1852/2004 OF THE European Parliament and 29 April 2004 on the hygiene of foodstuffs.
- 2- Council Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine.

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