

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](http://www.parent-pommard.com)

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

11 Septembre 2014

TO WHOM IT MAY CONCERN

SUBJECT: GMO FREE – DECLARATION

Responding to your request we declare that all the wines and alcoholic products produced by undersigned SARL François PARENT with official address at 14 bis rue Pierre Joigneaux, 21200, Beaune, France, do not contain Genetically Modified Organism.

We declare that all the wines and alcoholic products do not contain any genetically modified organism, nor hormone, pesticides or nanomaterial.

Regards,

François PARENT - Director  
Stamp and signature

**FRANÇOIS PARENT**  
"CHATEAU DES GUETTES"  
14 Bis, rue Pierre Joigneaux - 21200 BEAUNE  
Tél. 03 80 22 61 85 - Fax 03 80 24 03 16

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PRODUCTION PROCESS LETTER.

WINE NAME: **Crémant de Bourgogne Brut Rosé "Songe d'une nuit d'été"**  
CLASSIFICATION: CREMANT - ROSE - SPARKLING  
ALCOHOL BY VOLUME: 12.5 % vol.  
GEOGRAPHIC AREA: BURGUNDY - FRANCE  
SOIL: ARGILLACEOUS  
GRAPE VARIETIES: 100% PINOT NOIR  
COMPOSITION: Hand-harvested – 100% destalking

VINIFICATION: The grapes harvest is done in pierced bottom planters to avoid the oxidation. After the two classical fermentation of still wine, we add in tank a "liqueur de tirage" composed of sugar and yeasts. Then the wine is bottled and positioned in a horizontal position. Next starts the second fermentation, called "prise de mousse". Yeasts will transform sugar in carbonic gas. It takes around 8 weeks. It is the bubble birth. Then the wine start is maturation. Bottles are then put upside down, on stands, and shaken one quarter turn very regularly. Like that it brings the yeast deposits down bottle-neck and bottle cap. To continue the disgorging (the bottle-neck is immersed for few seconds in cold water) will be done and we will take the top of, thanks to gas pression, to evacuate the deposits. The dosage is the last operation; it consists in refilling with liquid the blank left by the disgorging. For that we add the "liqueur de dosage" composed of old wine and sugar.

STANDARDS:

A.O.C. Traditional vinification conform 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**  
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PRODUCTION PROCESS LETTER.

WINE NAME: **Vosne-Romanée Clos de la Fontaine**

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.  
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,

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FRANÇOIS PARENT - CHATEAU DES GUETTES S A R L

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TÉL (33) 03 80 22 61 85 • FAX (33) 03 80 24 03 16 • e-mail : francois@parent-pommard.com

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11 Septembre 2014

Dear Sirs,

Our company François PARENT Château des Guettes, officially declares that for production of all our wines we don't use :

- Rectify ethyl alcohol
- Alcohol grape must or other must
- Wine distillate
- Fruit distillate

Signature

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11 Septembre 2014

Dear Sirs,

We, SARL François PARENT Château des Guettes, hereby declare that all our wines do not contain the concentrated must or rectified concentrated must

Signature

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