

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

2 Octobre 2014

TO WHOM IT MAY CONCERN

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
" CHATEAU DES GUETTES "
14 Bis, rue Pierre Joigneaux - 21200 BEAUNE
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TO WHOM IT MAY CONCERN

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.

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TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER.

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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TO WHOM IT MAY CONCERN

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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TO WHOM IT MAY CONCERN

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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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.

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