

DATE 18.03.2021

TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: Morey-Saint-Denis

CLASSIFICATION: AOC DRY RED WINE

ALCOHOL BY VOLUME: 13%

GEOGRAPHIC AREA: Bourgogne, France

SOIL: ARGYLO CALCEROUS

GRAPE VARIETIES: 100% PINOT NOIR

VINIFICATION:

For the winemaking process, we use stainless steel tanks and oak barrels. Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some remontage (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days.

The wood for the oak barrels comes primarily from forests of Chatillonnais and Fontainebleau. Two thirds of this wine is aged for an average of 12 months (50% new oak).

STANDARDS:

AOC. Traditionnal 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- Concil Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine.)

Global Location Number (GLN):

CONTENT: NATURAL WINE + SULPHITES (SO₂)

DO NOT CONTAINS SORBIC ACID

Best regards,

Signature and stamp



SAS FRANÇOIS PARENT

« MAISON PARENT-GROS »

1 Place de l'Europe - 21630 Pommard

Tél. 03 80 22 61 85

SIRET 420 425 969 00029

T.V.A. FR 14 420 425 969

DATE 18.03.2021

TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: Gevrey Chambertin

CLASSIFICATION: AOC DRY RED WINE

ALCOHOL BY VOLUME: 13%

GEOGRAPHIC AREA: Bourgogne, France

SOIL: ARGYLO CHALKY

GRAPE VARIETIES: 100% PINOT NOIR

VINIFICATION:

For the winemaking process, we use stainless steel tanks and oak barrels. Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some remontage (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days.

The wood for the oak barrels comes primarily from forests of Chatillonnais and Fontainebleau. Two thirds of this wine is aged for an average of 12 months (50% new oak).

STANDARDS:

AOC. Traditionnal 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- Concil Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine.)

Global Location Number (GLN):

CONTENT: NATURAL WINE + SULPHITES (SO2)

DO NOT CONTAINS SORBIC ACID

Best regards,

Signature and stamp



SAS FRANÇOIS PARENT
« MAISON PARENT-GROS »
1 Place de l'Europe - 21630 Pommard
Tél. 03 80 22 61 85
SIRET 420 425 969 00029
T.V.A. FR 14 420 425 969

DATE 18.03.2021

TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: Échezeaux Grand Cru

CLASSIFICATION: AOC DRY RED WINE

ALCOHOL BY VOLUME: 13.5%

GEOGRAPHIC AREA: Bourgogne, France

SOIL: CHALKY

GRAPE VARIETIES: 100% PINOT NOIR

VINIFICATION:

For the winemaking process, we use stainless steel tanks and oak barrels. Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some remontage (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days.

The wood for the oak barrels comes primarily from forests of Chatillonnais and Fontainebleau. Two thirds of this wine is aged for an average of 12 months (100% new oak).

STANDARDS:

AOC. Traditionnal 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- Concl Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine.)

Global Location Number (GLN):

CONTENT: NATURAL WINE + SULPHITES (SO₂)

DO NOT CONTAINS SORBIC ACID

Best regards,

Signature and stamp



SAS DOMAINE AF GROS

5 Grande Rue - 21630 Pommard

SIRET 383 967 346 00016

T.V.A. FR 84 383 967 346

DATE 18.03.2021

TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: Richebourg Grand Cru

CLASSIFICATION: AOC DRY RED WINE

ALCOHOL BY VOLUME: 13.5%

GEOGRAPHIC AREA: Bourgogne, France

SOIL: **CHALKY**

GRAPE VARIETIES: **100% PINOT NOIR**

VINIFICATION:

For the winemaking process, we use stainless steel tanks and oak barrels. Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some remontage (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days.

The wood for the oak barrels comes primarily from forests of Chatillonnais and Fontainebleau. Two thirds of this wine is aged for an average of 12 months (100% new oak).

STANDARDS:

AOC. Traditionnal 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- Concil Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine.)

Global Location Number (GLN):

CONTENT: NATURAL WINE + SULPHITES (SO2)

DO NOT CONTAINS SORBIC ACID

Best regards,

Signature and stamp



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5 Grande Rue - 21630 Pommard

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DATE 18.03.2021
TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: Beune Premier Cru Les Montrevenots

CLASSIFICATION: AOC DRY WHITE WINE

ALCOHOL BY VOLUME: 13%

GEOGRAPHIC AREA: Bourgogne, France

SOIL: **CHALKY**

GRAPE VARIETIES: 100% CHARDONNAY

VINIFICATION:

100% Manual harvesting

The clusters of grapes arrive at the winery in small cases, and in air-conditioned trucks. The grapes are first sorted on a vibrating table to eliminate any water, insects and leaves. They are sorted manually then pressed (pneumatic pressurizer at 25 lbs./square inch for 2 hours), cooled at 12°C (53.6 Fahrenheit), and left to settle naturally for 24 hours. They are put in barrels where first occurs the alcohol fermentation, then the malolactic fermentation. No stirring of the lees. The CO2 and SO2 levels are adjusted after the malolactic fermentation.

Maturing is done for 12 months with an average of 50% new barrels

STANDARDS:

AOC. Traditionnal 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- Concil Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine.)

Global Location Number (GLN):

CONTENT: NATURAL WINE + SULPHITES (SO2)

DO NOT CONTAINS SORBIC ACID

Best regards,

Signature and stamp


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5 Grande Rue - 21630 Pommard
SIRET 383 967 346 00016
T.V.A. FR 84 383 967 346

DATE 18.03.2021
TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: Vosne-Romanée Aux Réas

CLASSIFICATION: AOC DRY RED WINE

ALCOHOL BY VOLUME: 13.5%

GEOGRAPHIC AREA: Bourgogne, France

SOIL: CHALKY

GRAPE VARIETIES: 100% PINOT NOIR

VINIFICATION:

For the winemaking process, we use stainless steel tanks and oak barrels. Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some remontage (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days.

The wood for the oak barrels comes primarily from forests of Chatillonnais and Fontainebleau. Two thirds of this wine is aged for an average of 12 months (50% new oak).

STANDARDS:

AOC. Traditionnal 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- Concil Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine.)

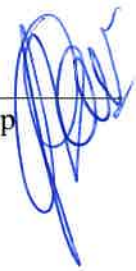
Global Location Number (GLN):

CONTENT: NATURAL WINE + SULPHITES (SO₂)

DO NOT CONTAINS SORBIC ACID

Best regards,

Signature and stamp



SAS DOMAINE AF GROS

5 Grande Rue - 21630 Pommard

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T.V.A. FR 84 383 967 346

DATE 18.03.2021

TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: Savigny les Beaune Premier Cru Clos des Guettes

CLASSIFICATION: AOC dry red wine

ALCOHOL BY VOLUME: 13%

GEOGRAPHIC AREA: Bourgogne, France

SOIL: Chalky

GRAPE VARIETIES: 100% pinot noir

VINIFICATION:

For the winemaking process, we use stainless steel tanks and oak barrels. Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some remontage (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days.

The wood for the oak barrels comes primarily from forests of Chatillonnais and Fontainebleau. Two thirds of this wine is aged for an average of 12 months (50% new oak).

STANDARDS:

AOC. Traditionnal 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- Concil Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine.)

Global Location Number (GLN):

CONTENT: NATURAL WINE + SULPHITES (SO₂)

DO NOT CONTAINS SORBIC ACID

Best regards,

Signature and stamp



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5 Grande Rue - 21630 Pommard

SIRET 383 967 346 00016

T.V.A. FR 84 383 967 346

DATE 18.03.2021

TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: Moulin-à-Vent en Mortperay

CLASSIFICATION: AOC dry red wine

ALCOHOL BY VOLUME: 13%

GEOGRAPHIC AREA: Bourgogne, France

SOIL: argylo and sand

GRAPE VARIETIES: 100% Gamay

VINIFICATION:

100% Manual harvesting- The clusters of grapes arrive at the winery in small cases, and in air-conditioned trucks. The grapes are first sorted on a vibrating table to eliminate any water, insects and leaves. Whole bunches are sorted manually, then distributed among 3 different tanks.

Tank n°1 (1/3 of the harvest): is completely closed for carbonic fermentation for 6 to 8 days. The fermentation is done $\frac{3}{4}$ of the way, then the grapes are devatted and pressed

Tanks n°2 and 3: are open tanks with whole bunches. The fermentation is started directly. Daily pumping over of the must, daily crushing of the cap to liberate the sugar levels in the berries, and feed sugar to the yeasts. The vatting lasts about 15 days. The grapes are then devatted and pressed.

They mature for 8 to 9 months, partially in a large wooden tank, called a "foudre", of 5000 liters (about 50% of the crop), and the rest in three-four years old 228L barrels.

STANDARDS:

AOC. Traditionnal 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- Concil Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine.)

Global Location Number (GLN):

CONTENT: NATURAL WINE + SULPHITES (SO₂)

DO NOT CONTAINS SORBIC ACID

Best regards,

Signature and stamp



SAS DOMAINE AF GROS

5 Grande Rue - 21630 Pommard

SIRET 383 967 346 00016

T.V.A. FR 84 383 967 346

DATE 18.03.2021

TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: Bourgogne Pinot Noir

CLASSIFICATION:

AOC Dry Red Wine

ALCOHOL BY VOLUME: 13%

GEOGRAPHIC AREA: Bourgogne, France

SOIL: Chalky

GRAPE VARIETIES: 100% Pinot noir

VINIFICATION:

For the winemaking process, we use stainless steel tanks and oak barrels. Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some remontage (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days.

The wood for the oak barrels comes primarily from forests of Chatillonnais and Fontainebleau. Two thirds of this wine is aged for an average of 12 months (10% new oak).

STANDARDS:

AOC. Traditionnal 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- Concil Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine.)

Global Location Number (GLN):

CONTENT: NATURAL WINE + SULPHITES (SO₂)

DO NOT CONTAINS SORBIC ACID

Best regards,

Signature and stamp



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5 Grande Rue - 21630 Pommard
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T.V.A. FR 84 383 967 346

DATE 18.03.2021

TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: Pommard Premier Cru Les Pézerolles

CLASSIFICATION: AOC DRY RED WINE

ALCOHOL BY VOLUME: 13%

GEOGRAPHIC AREA: Bourgogne, France

SOIL: CHALKY

GRAPE VARIETIES: 100% PINOT NOIR

VINIFICATION:

For the winemaking process, we use stainless steel tanks and oak barrels. Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some remontage (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days.

The wood for the oak barrels comes primarily from forests of Chatillonnais and Fontainebleau. Two thirds of this wine is aged for an average of 12 months (50% new oak).

STANDARDS:

AOC. Traditionnal 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- Concil Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine.)

Global Location Number (GLN):

CONTENT: NATURAL WINE + SULPHITES (SO₂)

DO NOT CONTAINS SORBIC ACID

Best regards,

Signature and stamp

 **SAS DOMAINE AF GROS**
5 Grande Rue - 21630 Pommard
SIRET 383 967 346 00016
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