

DATE 02/06/2022

TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: BOURGOGNE HAUTES COTES DE NUITS

CLASSIFICATION: AOC BOURGOGNE HAUTES COTES DE NUITS

ALCOHOL BY VOLUME: 13%

GEOGRAPHIC AREA: BURGUNDY-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 (10% new oak).

STANDARDS:

AOC. Traditionnal vinificaton conform to the legislation ot 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):

Ageing period (in months): 12

CONTENT: NATURAL WINE + SULPHITES (SO2)

DO NOT CONTAINS SORBIC ACID

Best regards,

Signature and stamp


SAS FRANÇOIS PARENT
« MAISON PARENT-GROS »
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 02/06/2022

TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: MOREY SAINT DENIS 1ER CRU LES MONTS LUISANTS

CLASSIFICATION: AOC DRY RED WINE

ALCOHOL BY VOLUME: 14%

GEOGRAPHIC AREA: BURGUNDY-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. This wine is aged for an average of 15 months (30% new oak).

STANDARDS:

AOC. Traditionnal vinificaton conform to the legislation ot 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):

Ageing period (in months): 15

CONTENT: NATURAL WINE + SULPHITES (SO2)

DO NOT CONTAINS SORBIC ACID

Best regards,

Signature and stamp



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