

11/02/2025

TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: RICHEBOURG GRAND CRU

CLASSIFICATION: AOC still dry red wine

ALCOHOL BY VOLUME: 13,5%_

GEOGRAPHIC AREA: Burgundy – France

SOIL: agrylo-chalky

GRAPE VARIETIES: 100% Pinot Noir

VINIFICATION: For the winemaking process, we use stainless steel tanks and oak barrels. 20% of whole bunches for the vinification. 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 18 months (30% new oak).

STANDARDS: AOC. Traditional vinification in compliance with the legislation governing its appellation.

1 - Meet hygiene requirements (Regulation (EC) 2004 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.

2- Council Regulation (EC) common organization of the market in wine 606/2009.

Global Location Number (GLN): 3017600091601

Ageing period (in months): 18

CONTENT: NATURAL WINE + SULPHITES (SO₂)
DO NOT CONTAINS SORBIC ACID

Best regards,



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Signature and stamp