

CHIROUBLES *Indigène*



Annual production : around 5 000 bottles

Soil : sandy granit

Grape variety : gamay noir à jus blanc, cordon pruning

Age of the vines : 20 to 30 years, restructured so as to work in a more integrated way, aiming at organic culture.

Harvest : manual

Yield : 45 hl per hectare

Vinification : **Natural vinification** in full bunch grapes. Fermentation with natural (indigenous) yeast. 8 to 10 days carbonic maceration. Every step of vinification and aging is made without any addition of sulphites. No filtration before bottling.

Tasting and commentaries :

Our **Chiroubles Indigène** cuvée is a natural wine : vinification is made in the most natural way and this wine is a zero sulfite one. It is an easy to drink wine, full of the different aromas developed by carbonic maceration and a great diversity of yeasts.

This Cuvée has been made for the first time in 2013, by the new generation, Arthur Fourneau and Pierre Prost, heading the estate since 2011.

Since it has no sulphites added, this lip-smacking wine can be appreciated in its first year. After opening, don't keep the bottle opened several days as it is more sensitive to oxidation.

Other wines : CHATEAU DE JAVERNAND also produces three other and more classical wines : Chiroubles "Les Gatilles", Chiroubles "Vieilles Vignes" and Mâcon-Villages "JP".