

Domaine Camp-Atthalin Hautes Cotes de Beaune "Les Chevrieres" red 2022



Product price:

€150.00

Product features:

Area: BURGUNDY

Winemaker: Les Frères CAMP

Vintage: 2022

Appellation: Hautes Côtes de Beaune

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: pinot noir

Product short description:

A very young (and very small) domaine full of promises, two winemakers who know where they are going with their 5 hectares (organic from the start, courageous). Some risks have been taken with a minimal amount of sulfites just at bottling for a true natural wine worthy of the name, vibrant above all.

Product description:

PRESENTATION OF THE DOMAINE CAMP-ATTHALIN
+ ALL ITS OTHER WINES IN STOCK

Domaine Camp-Atthalin Hautes Côtes de Beaune "Les Chevrières" red 2022

Technical sheet written by the domaine :

Appellation : Bourgogne Hautes Côtes de Beaune Les Chevrières

Grape variety : Pinot noir

Area : 0.5 hectare

Philosophy of the domaine : Our vision of vine cultivation is rooted in respect for the soil, the plants, the people who work it, and those who consume the products of this land. This involves respecting the environment, the terroir, and all living beings. Therefore, we only use inputs certified organic and biodynamic, along with "small equipment" like tracked vehicles, which have a low carbon footprint and minimal impact on soil compaction. This philosophy is also reflected in the winemaking process, where we aim to respect the expression of the different terroirs by intervening as little as possible during vinification.

Vine Cultivation : The vine cultivation is in organic and biodynamic conversion. Ecocert and Demeter certifications will appear on the labels starting from the 2020 vintage. We aim to respect the fauna and flora of each plot. To achieve this, we do not plow; we simply perform light surface scratching to slightly aerate the soil and prevent excessive grass growth. We always maintain a vegetative cover in the row. We do not want bare soil.

Vinification : The plots are vinified and aged separately. We make micro-cuvées of 2500 to 6500 bottles.

Pre-fermentation lasts about 5 days, followed by fermentation with indigenous yeasts.

The use of sulfur is not systematic, with a maximum of 2 grams per hl.

Light punching down and minimal pump-overs (for example, in 2018, there was 1 punching down for the entire fermentation and a short pump-over each day).

Barreling with a portion of new barrels (20 to 25% depending on the cuvées).

Aging for 12 months.

Light filtration on white earth.

The wine : We want our wines to be the exact expression of the terroir from which they originate. We appreciate expressive, fruity, and rich whites, as well as aromatic reds with good volume on the palate. We decide on the harvest date when we have reached the best aromatic and phenolic maturity.