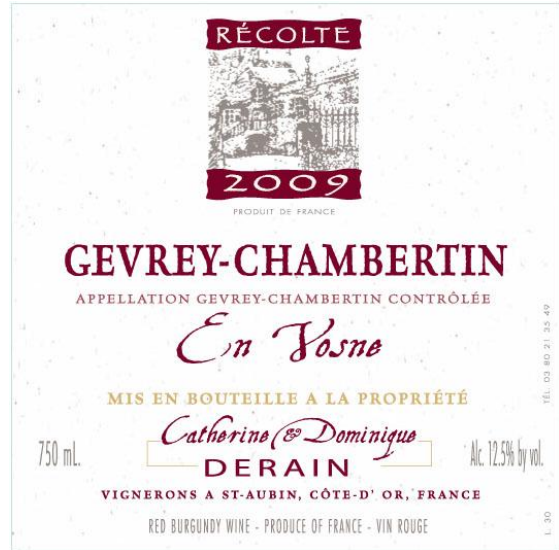


An Integrity Wines Selection

Catherine & Dominique Derain En Vosne, Gevrey-Chambertin 2009

- Totally biodynamic
- Hand harvested
- No chaptalization
- No to low sulphites only at bottling
- Vineyard "The Vosne"
- Vineyard Size: .18 ha
- Age of Vines: 85 years.
- Yields: Averages of 35 hl/ha. 210 cs
- Soil: Clay
- Vinification Method: Grapes are hand-harvested & de-stemmed before being pressed. The wine is fermented in wooden vats & then rests in old oak for up to 18 months before it is bottled without filtration.
- A delicate Gevrey, rich in aromas, fleshy and persistent in mouth. The 85 years old vine has reached the "edge of reason". Early growth and its deep clay soil provide good structure.



Throughout the year, the biodynamic preparations are applied to the whole area and plant-based interventions, the rock powder and clay to support the plant against fungal diseases (downy mildew, powdery mildew). Dominique works with biodynamic preparations from plants (dandelion, oak bark, valerian, chamomile, nettle, and yarrow), cow dung and silica as well. These preparations are stirred by hand in wooden casks open between 20 min or 1 hour depending on the preparations in the morning at sunrise to enjoy the light or at night to the moon to specific days and times as directed by the biodynamic lunar calendar.



Red grapes are crushed pre-and / or 90% de-stemmed, and then fermented in wooden vats from 7 to 21 days, with Punching of the cap and pumping over. Maturing lasts twelve to eighteen months in oak casks with a racking just before bottling.



For more information please contact us at www.integritywines.net, or call us at 404.808.8788.