

# Louis Picamelot Cuvee J-B Chataud

## THE FACTS



**COUNTRY:** France

**REGION:** Burgundy

**CEPAGE:** 100% Champagne & Sparkling - Vintage

**WINEMAKING:** The juice is extracted using a pneumatic press. We keep only the first presses, called "Coeur de Cuvée". 150 kg of pressed grapes will give 75 liters of base wine. The musts are then moved to stainless steel vats for the natural cold settling (during 24h). One part of the base wine is vinified in oak barrels while the other part is vinified in vats. Once the fermentations ended, the wines are blended and bottled so that the bottle fermentation happens in our vaulted stone cellars, where the temperature remains between 12 and 15°C during many months. The particularity of this Cuvée is that the foam creation resulting from the bottle fermentation is carried out according to a specific method of the wine house, instead of the traditional method, which gives personal organoleptic characteristics to the wine. The bottles are then riddled and disgorged before adding grape sugar called "liqueur d'édition" (brut). After the labeling and final closure of the bottle using a cork and a metal cap, the sparkling wine should ideally be tasted 6 months after the disgorging date written on the back label.

## THE STORY

Already owners of 11 hectares of vineyards in Côte de Beaune and Côte Chalonnaise, they also benefit from partnerships with several winemakers divided between the Maconnais and Chatillonnais, with whom a close collaboration guarantees the best qualities of grapes. The grapes are picked exclusively by hand and housed in small open boxes of 20 litres so that the berries arrive whole and intact in their vat room. Upon receipt in their winery, the whole grapes are directly distributed in one of our two pneumatic presses. Then begins a slow and delicate pressing cycle

