







Les Cambaudières, 1,06ha.



Quartz, Granit, micro-granit and rhyolites

CULTURE:

No synthetic pesticides, weedkillers or chemical fertilisers are used.

Use of **biodynamic preparations** and various **plant infusions** and decoctions, respect of **lunar cycles** and of the biodynamic farming calendar.

Complete **debudding** and early **one-sided de-leafing** to allow a full-maturity harvest in the best possible sanitary conditions.

Mowed grass made of local wild species every other row, while the rest is tilled by mechanical means.

Grapes are hand-picked and collected in 15kg boxes

Les Cambaudières

Gamay 2 sans toi is a cuvée made at 100% from Gamay so as to favor the pure expression of this variety's fruitiness. It is a naturally lively and fruity wine to enjoy with your friends







Grapes are harvested at **full maturity** and **strictly hand-sorted** both in the vines and in the cellar on a sorting table.

25% carbonic maceration and **75% traditional** destemmed maceration.

Cold **pre-fermentary maceration**. Extraction only by pump overs and infusions.

Low-temperature fermentation with **indigenous** yeast.

After maceration, we use a vertical press with different pressure stages. Wine is tasted at each stage so as to determine when to stop pressing.

Free-flow juices and press juices are **fermented and matured separately**. Tastings are then organised so as to determine the best possible blend balance.



6 months in stainless steel vats.



No more than a couple of harvests



FOOD AND WINE PAIRING:

Salmon sashimi, Pata Negra ham platter, sunny barbecue with friends, vegetable curry.