



## FUNDAMENTAL

FINE FUNDAMENTALS mature from aromatic varieties for 6 to 12 months in stainless steel tank. *Finesse & liveliness!*

FUNDAMENTAL BURGUNDER RANGES malolactic & fine yeast storage 12 month in large wooden barrel. *Grace & charme!*

All our wines are natural wines born from grapes with a lot of love and time, additives only low sulphur, no high tech!



## PREMIUM LINEAS

PREMIUM LINEAS matured and stored according sort & vintage up to 36 months in toasted 600 Lt Startin barrels. *Love life!*

White as well as red long skin contact, unfiltered, with very low addition of sulphur. *Great reduced works of wine !!*

LINEA 'S up to 7 times in 10 years, LINEA RESERVES up to 3 times in a decade; *full of pressure & depth!*



## ARCHAICS

ARCHAIC mash fermented, amber coloured wines – with essences from amphorae as *precious items*.

Maceration, fermentation, and maturing on skins in 600 Lt Startins – essence from amphorae – 36 months in *earthenware*.

Ethereal meets the incarnation of wine; lowest addition of sulphur, body and depth from the **earth & earthenware**.

