

# Vin de Paille

## Anna

### Organic and biodynamic wine



DEMETER certified since 2010, biodynamic farming has strengthened our vineyards. It allows the wines to fully express the unique character of our terroir.

### Grapes

30 % Savagnin (1,56 Ha) and 70% Poulsard (0,78 Ha)

### Soil / Terroir

**For the Poulsard:** Red marl soils are clay-limestone soils enriched with organic matter. They are composed of marl, a type of sedimentary rock that retains water well, helping to keep the vines properly hydrated.

**For the Savagnin:** Gray clays and ancient marls dating from the Lias and Triassic periods. These deep soils remain consistently cool due to abundant rainfall, which contributes to the naturally high acidity levels in the grapes.

Elevation	250 m
Hand harvesting	✓

### Tasting

Sweet, luscious, amber-colored wine with aromas of honey, ripe fruits, and candied fruits (prune, orange), as well as fresh grapes. An exceptional aromatic richness.

### Pairing

An aperitif that stands on its own.

**Pro tip:** This very rare and delicate wine is best enjoyed at 11 to 13°C (52–55°F). Open the bottle 2 to 3 hours in advance.



*I am Anna, the great-great-grandmother of Laura. In 1896, I took over the Domaine alongside my husband, François Bourdy.*

*Coming from a “good family”, I was very cultured. I chose to devote myself to my family, leaving François to manage the Domaine. But, that didn’t stop me from making my mark; I spent long hours gardening in the Domaine to make it more welcoming. Every gesture, every detail carries my feminine touch. Laura still strives today to preserve the sweetness I planted in the Domaine.*

### Vinification

The grapes are carefully hand-harvested and meticulously sorted. We use wooden crates to preserve their integrity.

The grape bunches are then hung to dry for 3 to 4 months. Once this drying process is complete, the grapes which are now dehydrated and concentrated in sugar, are gently and slowly pressed at a maximum pressure of 1 bar. At this stage, only 10 to 15 liters of juice remain for every 100 kg of grapes.

Next comes alcoholic and malolactic fermentation, a delicate phase, as the high residual sugar content makes it challenging for the yeasts to complete fermentation. After three years of barrel aging, the wine retains between 100 and 130 grams of sugar per liter, classifying it as a sweet wine.

Aging in olds barrels	3 years
Indigenous yeast	✓
Sulfites	< 20 mg/l
Residual sugar	101,9 g/l
Alcohol content	14,50 %