



Petit-Roy

Altesse 2021

Variety:	Altesse
Surface Area:	0.17 ha (0.42 ac)
Terroir:	From Montagnieu, Bugey. Southwest-facing. Hard limestone bedrock.
Viticulture:	Purchased grapes. Organic (not certified), 53 hl/ha.
Vinification:	Pressed in a pneumatic press (1.5 hours) and settled for 12 hours. Ambient yeast fermentation in 228L and 500L used barrels with no added SO ₂ . Full malolactic conversion.
Aging:	Aged for 12 months in used barrels and another 3 months in tank. No fining, no filtration. SO ₂ added when racked to tank (7 ppm free, 32 ppm total SO ₂ at bottling). Bottled November 2022. 1,700 bottles produced.