



Organic wine, certified by ECOCERT

Coteaux du Lyonnais blanc "Traboules"

AOC : Coteaux du Lyonnais

Terroir : Our Coteaux du Lyonnais wines come from the southern part of the appellation, not far from the River Rhône. In the village of "Millery", the soil contains glacial moraines (large pebbles), whereas in "Orliénas" the soil contains granite. The slopes are south-east facing. These vineyards are relatively flat as the valley is not very steep. The ground consists of sand and large pebbles making the soil warm, allowing the white Chardonnay grape variety to reach a good ripening.

Surface area : 0.7hectare.

Grape variety : Chardonnay.

Age of vines : about 20 years.

Work on the vines : We tend and cultivate our vines in the most natural way possible. Our planting density is more than six thousand vine stocks per hectare. In the winter, the land is left untouched and grass grows naturally. The vines are trained along wires, quite high up, and are pruned using the 'Guyot' method. The soils are farmed in the spring and the summer. Instead of using chemical fertilisers, we use manually-spread composted manure. The vines are treated moderately without using pesticides or synthetic chemicals.

Winemaking : The grape harvest is done manually. The grapes are carefully chosen and picked by the harvesters. When the crop arrives at the wine cellar the grapes are pressed, then the must settles at a cold temperature. The fermentation process takes place in steel tank with natural yeasts. The malo-lactic fermentation takes place afterwards.

Ageing : 6 months in steel tank. Light fining and filtration before bottling.

Annual production : approximately 2500 bottles a year.

Ageing potential : The wines can be drunk straight away after bottling to appreciate the fresh emerging aromas.

Wine tasting : A lively and fresh wine, in the aromas of citrus fruits, flowers

Food and wine pairing : With shells, shellfish, fishes, goat cheese or as an aperitif.