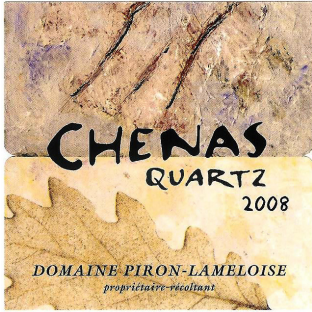


Dominique Piron

TECHNICAL INFORMATION SHEET



Wine name Quartz

Vintage 2008

Appellation CHENAS "Quartz"

Origin of grapes 100% Gamay Noir

Size of vineyard 8.5 ha

Treatments in vineyard *Culture raisonnée*

Farming techniques *Culture raisonnée*

Date of harvest Middle of September

Method of harvest Manual

Method of pressing Pneumatic press

Pre-fermentation techniques Destemmed 80%

Length of maceration 18 days

Fermentation vessel Concrete

Malolactic Fermentation Yes

Period of contact with fine lees 3 months

Vinification method Remountage and pigage

Filtration and fining methods Kieselghur Filtration

Alcohol 12.50%

Residual sugar No

Time of ageing 30% for 10 months in mostly neutral barrels with just 2 % being two years old.

Size of Barrels 228 liters

Percentage of new barrels 0%

Barrel details Battonage 100 % French oak

Number of bottles produced 12,000 bottles (Hailstorm)

Tasting Notes

CHENAS is full of finesse and elegance. The first impression on the nose is floral with distinct peonie and lilac notes against a mineral background because of the influence of the Quartz in the soil, the mouth is complex, round and very quickly mineral, almost salted and smoked. In January 2011, this Chénas won first place in a small competition organized by the regional sommelier association.

Vintage Notes

A difficult year with a huge hailstorm in July, and a very small crop. Wines are very elegant, lightly spicy.