



Bourgogne

La Champagne

In the vines

Old vines (1969) located in the lieu-dit “La Champagne” in Brochon, neighbouring the Gevrey-Chambertin terroir “La Justice.”

Viticulture

Guyot pruning and cordon de Royat, mechanical ploughing, and the use of 100% organic fertilizers.

We use certified organic products and maximise manual work: debudding, trimming, leaf removal, and green harvesting.

Sustainable soil management and prophylactic practices allow us to reduce the use of sulfur and copper in the parcels. The plot is currently undergoing conversion to organic farming.

Harvest

Handpicked into 20 kg crates with sorting done directly in the vineyard.

In the glass

Aromas of white peach avec pronounced floral notes, integrated oak on the nose, flint, minerality, and balanced acidity.

Vinification

Winemaking without additives and ageing designed to preserve freshness and express the character of the terroirs.




 **Area**
0.08 ha

 **Planting year**
1969

 **Average production**
289–578 bottles

 **Grape variety**
100% Chardonnay

 **Ageing**
12 months in oak barrels that have held one or two previous wines

 **Keep**
8–10 years

 **Best tasting time**
Around year 6

MICHEL NADDEF

30 Rte des Grands Crus, 21220 Fixin

Instagram: @michel_naddef

www.michel-naddef.com