



GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19

This **terroir** is mid-slope with a limestone-rich brown soil. We can see Ladoix limestone and Dijon Corton stone outcroppings. The slope is very steep and almost bare of earth: the vines are under permanent stress during really hot periods.

The 40-year-old **vines** are trained using **biodynamic techniques** following the lunar calendar and are tended using integrated, eco-friendly techniques; the pruning style is single Guyot, leaving long fruit canes and budding one eye in two, resulting in well-balanced, well-ventilated bunches of grapes. In the spring, we stimulated macrobiotic life in our soils using dynamised preparations including 500: horn manure and 500 P: prepared horn manure. During the growth period and in addition to our copper and sulphur based treatments, we sprayed the vines with decoctions of horsetail, nettle, willow and silica, the properties of which are to dynamise and protect plants from illnesses.

The **grapes** were hand-picked into shallow cases on the 25th of September, sorted on a sorting table and taken directly to a pneumatic press. Pressing of the whole bunches lasted 2½ hours. The juice ran into stainless steel vats to settle at room temperature for 12 hours. Then, the must was funnelled into barrels for alcoholic fermentation. Alcoholic fermentation lasts 1 month with **20% maturing in a 228 liters barrel 1 wine an 80% in barrels that have already held 3 to 4 wines**. Drawn off the lees via a tap, the wine was protected from air and put in a stainless steel vat where it rested and rounded out for two months. Light filtration before bottling in April 2016.

The **nose** is really mature. With aromas of flowers and very mature white flesh fruits, the bouquet is quit complex and offers minty notes after a while. Structured, powerful and deep full bodied **mouth**. The roundness of this wine gives sensations of richness that diminishes to reveal sensations of finesse and elegance.