

AGEIUS

embodies the mineral character offered by Ay's terroir. The finesse of the subsoil's chalk enhances the finesse of Pinot Noir.



Aÿ GRAND CRU

Parcel : La Fosse.

Exposure: south/south-east.

Surface Area: 685 m².

- **GEOLOGY AND TERROIR :**

Geological Origin: Cubray Valley.

A chalky hilltop with a layer of reddish brown clay. Chalky clay soils.

- **VARIETY :**

100% Pinot noir.

- **CERTIFICATIONS :**

Organic viticulture since the 2023 harvest and biodynamic since the 2024 harvest.

- **WINEMAKING :**

The extracted juice is not separated into Cuvée and Taille, in view of better respecting the grape berry in its entirety.

Exclusively elaborated in 400-litre barrels. Alcoholic fermentation using indigenous yeast. No malo-lactic fermentation.

Corked bottle fermentation.

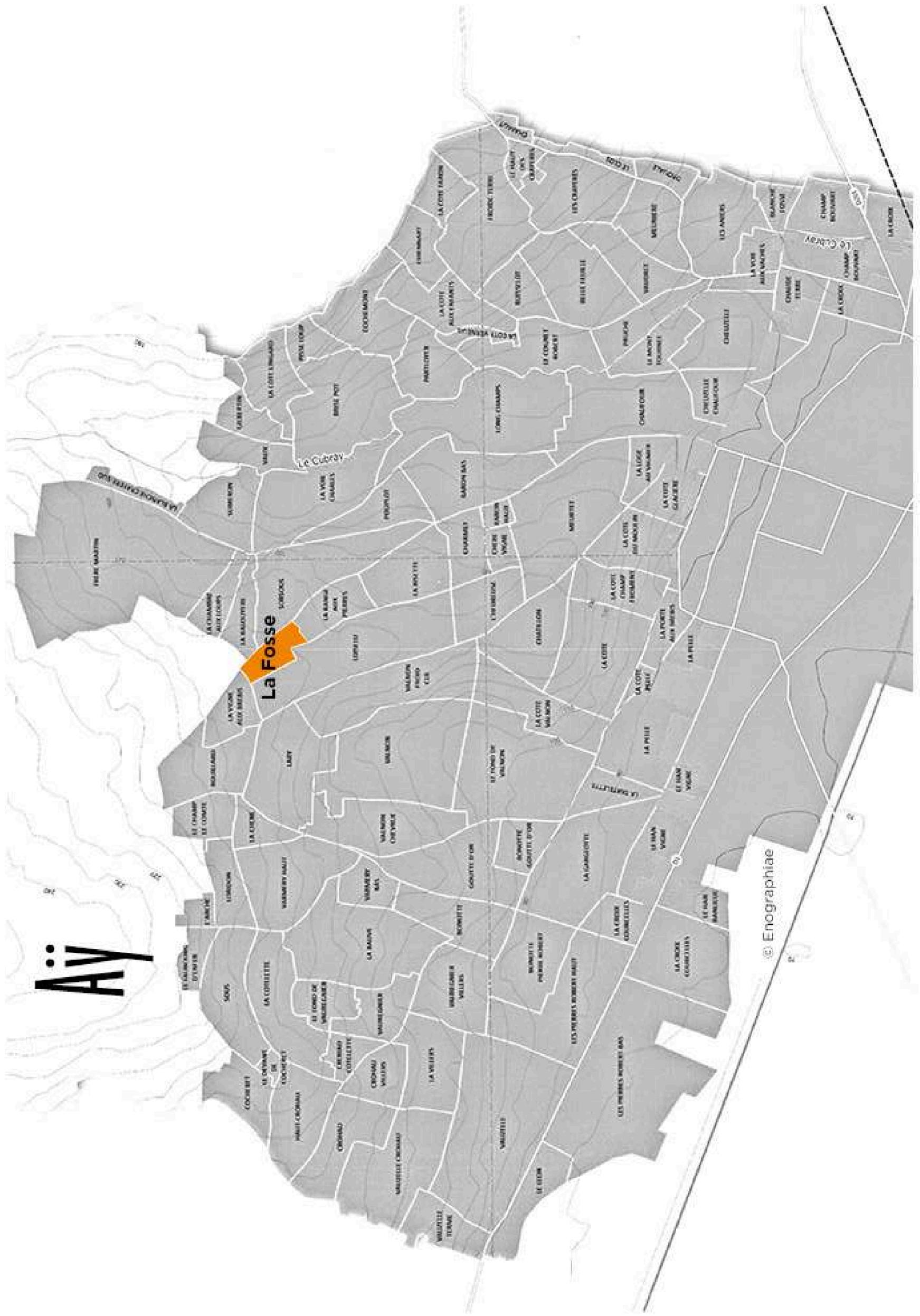
Ageing on lees for a minimum of 5 years.

- **VINTAGE : 2018**

- **DOSAGE :**

2 g/l

Aÿ



La Fosse

Enographiae

