



Domaine Dandelion

Hautes-Cotes nature 2016

Meet Christian Knott, an Aussie from Bondi, Sydney, living in Burgundy since 2009. He's the winemaker at Chandon de Briailles in Savigny.

Meet Morgane Seullot, a native Burgundian. Her father trains the horses that plough vineyards up and down Burgundy.

Morgane's mom introduced her to Christian at his espresso cart at the Saturday market in Beaune. They got married. Morgane bought and leased a couple of hectares of Pinot Noir vines in the "Hautes Cotes," the hills above the Cote d'Or. She farms them organically and biodynamically. Her dad helped plough them with his horses. Christian and Morgane made their first vintage of Domaine Dandelion in 2016 with no additives, not even sulfur.

Pinot Noir from 50+ to 25 yr old, horse-ploughed vines planted in south-facing clay, fossilized sea shell, multi-colored marble, sandstone, and limestone pebble soils. Farmed, harvested, and bottled by Morgane and Christian in Meloisey, the heart of "Hautes Côtes" Burgundy. Natural from vineyard to bottle. Harvested on October 9, this wine is a libra (so you know it's balanced). Whole cluster, natural yeast ferment, neutral wood, gravity propelled, wooden basket press and no sulfur added. 735 bottles produced.

APPELLATION: Burgandy

GRAPE VARIETY: Pinot Noir

SOIL: Clay, Fossilized sea-shell, Marble, Sandstone & Limestone

VINTAGE: 2016

ABV: 12%



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