

BERNARD VAN BERG

VIGNERON A MEURSAULT



Domaine statistics

Created in 2001 , first harvest 25th September 2002.

2 hectares of vines.

50 ares of fallow land awaiting planting to achieve biodiversity.

3 grape varieties : Pinot-Noir, Chardonnay and Gamay.
8 cuvées.

Total production

2008 : 1200 bottles

2007 : 3000 bottles

2006 : 1500 bottles

2005 : 3000 bottles

Yield of between 5 and 13 hect/hect
(as small as 2 or 3 grapes per wine).

Planting dates of the parcels : Le Fourneau (blanc) 1989, Les Echaldas (blanc) 1957 ; La Combe (rouge) 1954, En Busigny (rouge) 1957, Les Gamets (rouge) 1957, La Rose (rouge ou rosé) 1957, Les Bergers (rouge) 1973.

Organic Agriculture controled by "Nature et Progres" and then certified AB by Qualite France. Pruning starts deliberately late, not before the first of March. The pruning method is specific to the Domaine and adapted to each parcel.

"Baïonnette a 2 yeux" "Cordon de Royat" « Gobelet » or other according to the results of various trials. There is a total absence of " Guyot". A new type of training of the vines will be initiated next spring.

"Evasivage" (shoot positioning) the elimination of badly placed shoots and control of wild vegetation from April to July. The elimination of verjuice in August. Rejection of tractors on the property, soil worked by horse and plough. No modification of the natural soil nor addition of fertilizers of any type.

No insecticide or herbicides. Control of the health of the leaves using products intended for Organic Agriculture , organic milk and sea salt.

Manual harvest. No fermentation agents (cultured yeast), no chaptalization. Fermenting 21 days (red wines).

Maturation between 15 and 27 month in 100% new barrels (white, red and rose wine) Manual bottling, unfiltered. and without fining agents. Bottles in praticly inactinic glass of 960 g , very long natural corks of 54/24.

A master work essentially performed by the winemaker himself, it is for this very reason the domain was limited to 5 acres.

The "Fine de Bourgogne" 50% vol. and 65% vol. is created with the same committment for excellence.