**Nicolas grew up in the world of wine as his grand parents were winemakers. Nicolas graduated high school with a specialization in science and then decided to continue his studies at the prestigious wine school: Lyée viticole de Davayé. He obtained his degree in viticulture and oeneolgy in 1995.**

**After completing various internships with winemakers in the Macon and working his family vineyards he decided to make his dream a reality and start making wine himself. As the contracts for the family’s vineyards that previously rented out expired he did not renew, but rather took them back to work the land himself. The domaine started out with 3 hectares of vineyards and has since grown to 6.5 hectares.**

**As soon as Nicolas started farming the land, he was insistent on farming in the most natural way possible; organic farming started immediately, from the first harvest. And the domaine has been certified by** ECOCERT since 2004.

**The land is worked from March to July and then grass is allowed to grow naturally between the vines.**

**The winery has many ways to deal with and control disease in the vineyards, all are natural of course. This could mean sulphur. Copper and other methods that boost the natural defense of the plant**

The yields on all the parcels are strictly limited to 40-50 hectoliters

In terms of winemaking the vinification process is as natural as possible without the addition of sugar, tartaric acid, yeast, bacteria, enzymes. SO2 is very limited, much below the authorized amount.