

## Ultreia, Burgundy Old Marc

LET'S GO FURTHER, LET'S GO HIGHER



### INTRODUCTION

Ultreia was an expression of joy used by pilgrims in the Middle Ages: «Let's go further, let's go higher».

### DISTILLATION

The marc is distilled from the grape skins after pressing. We prefer to use the skins from our white grappes (from our different parcels) for greater finesse. Our grape pomace is distilled by Mathieu Sabbagh of Alambic Bourguignon. and Palmet pruning.

### AGEING

This marc is a blend of Old Marc aged for a minimum of 15 years in the shade of our cellar in oak barrels and more recent, fruitier Marc to add complexity. The ageing occurs in white wine casks. It is then bottled at its natural alcohol content (often 47 to 49°!) and without any additives.

### WINE & FOOD PAIRINGS

Aromatically, the range is wide: vinous, farmhouse aromas characteristic of Burgundy marc, then notes of rancio associated with ageing, and finally beautiful spicy notes.

### KEY INFO

We are one of the very few organic producers of old marc. We produce 200 bottles of 50cl a year.

Varietal: From our white grappes skins (Chardonnay, Aligoté)

Appellation: Marc de Bourgogne

Color: white amber

Organic certified wine (Ecocert)

Biodynamic certified wine (Demeter)