

### Wine making

After harvesting, the grapes are slowly pressed in a horizontal wine press, the juices flow by gravity and are clarified (separated from any impurities by clarification) the next day.

The alcoholic fermentation starts spontaneously in the following days thanks to the native yeasts which are naturally present in the grape (these are specific to each region).

The fermentation spreads over a period of between 7 and 20 days, the wines are then stabilized before the aging period. All our wines are aged on lees in underground vats, typical of the Nantes wine region.

Owing to autolysis, the lees are progressively decomposed, as if 'eaten up' by the wine, we say that the wine feeds on its lee.

The aging periods are variable, depending on the cuvée, between 6 and 40 months. There is no limit, if the aging is beneficial, the wine stays on its lee.

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