

POLANER SELECTIONS

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Ghislaine et Jean-Hughes GOISOT

A Fact Sheet

Goisot uses traditional vinification methods to reveal the unique *terroir* of the appellation.

They research the expression of their various *terroirs* with respect for the environment, its equilibrium fragile yet indispensable. They believe the best method of cultivation to achieve this equilibrium is biodynamics.

They believe wine is made on the vine, not in the cellar - therefore their first priority is healthy grapes.

They are certified organic by Ecocert. The Goisot vineyards are planted at 10,000 vines per hectare (as opposed to the area average which ranges between 4500 - 7000 vines per hectare.)

Harvests are done by hand, over several passes through the vineyards.

They utilize only homeopathic/biodynamic treatments in the vineyard, ones derived from natural plant and mineral essences.

They conduct a severe selection of grapes after harvest to eliminate any that are unripe, unhealthy, etc.

Fermentations are in either tank or cask, depending upon the *terroir* and the vintage conditions.

Alcoholic and malolactic fermentations occur only with natural yeasts, no enzymes.

Élevage occurs in barrels (Allier) with a careful eye to encouraging a slow micro-oxygenation, to better reveal the expression of these old vines while avoiding oaky or vanilla flavors.

They lightly fine and filter with pure clay and seashells, respectively, but only when necessary.

Most wines are aged between 9 - 18 months; their Corps de Garde is aged for 2 years prior to release.



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O P E N Y O U R M I N D a n d T A S T E