

# Domaine Mia

France - Borgogna Côte Chalonnaise - Nuits-Saint-Georges



**Ownership/Founders** Mia Subotic

**Start of Activity** 1860

**Vitiviculture** Certified Organic

**Hectares** 17

**Bottles produced** 100.000

## BOURGOGNE ROUGE SANS SULFITES AJOUTÉS

**100% Pinot Noir**

**Production area:** Les Sazenay, Climat of the Côte Chalonnaise, 1.2-ha parcel, facing southwest

**Terrain:** calcare duro con piccoli ciottoli silicei arrotondati

**Harvest:** manual

**Vinification:** Made from whole grapes, up to 40%. Tank soaking lasts between 13 and 14 days, during which 4 to 6 cap fullings and some pumping over are carried out. 100% natural fermentation

**Refinement:** in underground cellars for about 7 months, without batonnage. It is made in French oak barrels, 25% of which are new, from 4 different coopers

**Color:** deep and bright red

**Fragrance:** notes of black fruits with spicy aromas

**Flavor:** the fruit is fleshy and suave with ripeness, carried by ripe tannins. Fineness and cleanliness sign the beautiful tension of this wine that has nothing to hide

**Alcoholic Grade:** 13% vol



Domaine MIA covers 17 hectares and is one of the largest estates, managed exclusively by organic methods, of the Côte Chalonnaise. It includes 6 Climats distributed in appellations full of surprises such as Mercurey and Rully, with unique climates and geological features, which require specific approaches. They are worked with a "magnifying glass" and are subject to continuous micro-innovations and millimeter adjustments. Vinification and maturation take place instead in the historic cellars of Nuits-Saint-Georges. The history of the Domaine began in 1860, when in the Côte Chalonnaise the Clos La Marche was born, whose heirs ensured its continuity for decades. The turning point in 2019 with the arrival of Mia who picked up from her father, who had purchased the property a few years earlier, the baton of the winery dedicated to her. The young woman wants to write a new chapter in the company by infusing it with her own style, made of passion, commitment and modernity. With Domaine Mia, the earth is married to the feminine, and if experience is a central value, so is the ability to imagine the future, characteristic of an environmentally conscious youth. Mia is the bearer of new impulses, those of her generation, and intends to follow natural estate philosophy by engaging in biodynamic agriculture. If biodynamics is the central direction undertaken by Domaine Mia, in line with a more respectful and global view of nature and the land, co-energy could be the word key to describe the estate in its organization. A synergy of human talents: many different ages, experiences and skills that make its wines, from the

very first vintages, stand out for their quality, depth and great finesse.