

La Gamme Beaujolaise presents

## MAISON PASSOT RÉMY & FILS

SIMON, FÉLIX, DOMINIQUE AND RÉMY PASSOT

### THE ESTATE

Dominique and Rémy PASSOT created their own estate in 1989. The fruit of the **fifth** generation of vinegrower-winemakers, both their sons, have now joined the estate; Simon in 2017 and Félix in 2018, making them the **sixth** generation!  
The estate buildings are in Chiroubles, in the very heart of the Beaujolais Cru area.



When it started, the estate only covered 5 hectares. Now, in 2022, it is made up of 15 that are shared between 4 Beaujolais Crus. All our vineyards are tended using **integrated, eco-friendly** techniques and we have been HVE3 (the highest official French ecological classification) certified since 2019.



### OUR WINES

appellations on offer:

- / Chiroubles
- / Morgon
- / Viognier
- / Rosé Cuvée Victoire

### ENVIRONMENT

Our vineyards have been 25% planted with sodded bands for many years. We mince our prunings in winter and leave them in the vineyards to be the natural organic input that is so necessary for our vines to thrive. Hand picking by a team of around 20 seasonal workers means that only the very best bunches are retained.



### KNOW-HOW

On vatting, we choose whether or not to **de-stem**, depending on the vintage and the type of wine we are vinifying. **No sulphur** is added during winemaking. To set-off fermentation, we use a starter created using our own grape must. This method means that our wines are truly the fruit of the terroir they came from and fit our personalities.

### Contact

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