



## **Domaine de l'Ocre Rouge**

**Vigneron: Marceline & Aymeric Beaufort**

**Location: Dions, France**

**Size of Domaine: 14 ha**

**Terroir: Limestone & Red Ochre Clay**

**Viticulture: Biodynamic Certified**

**Established in 2002 by Aymeric and Marceline, a young couple who had married that year and decided to leave their native Champagne for new pastures. Aymeric had previously intended to take the reins at the Beaufort domaine. With his father too young to retire, he and Marceline decided to go it alone and make a fresh start, almost as far south as they could, 15km from Nimes.**

**The cellar and home were built brick by brick, with no previous building experience and many new vines of the varieties they knew best planted alongside the old vines of Carignan. Always intending to produce the fine sparkling wines Aymeric had spent his life making alongside his father.**

**Today they have become best known for their Beaufort family method bubbles, Pinot Noir and Chardonnay vinified with indigenous yeasts in old oak barrels, aged on lees and disgorged on the fly.**

**A handful of wines are produced alongside the sparkling, always with indigenous yeasts and tiny amounts of sulphur, with controlled use of oak softening the edges of some of the varieties best known in the region.**