



Domaine du Chétif Quart

Village: Cercot

Appellation: 6 ha

Grower: Lucas D'Heilly Huberdeau

The Domaine du Chétif Quart is a family domain of six hectares in the Côte Chalonnaise region of Burgundy. The family home and winery are in the small hamlet of Cercot at the foot of Mont Avril, just south of the Givry appellation.

The majority of the domain's vineyards are on the slopes of Mont Avril between 300 and 400 meters in altitude. Lucas D'Heilly Huberdeau took over his family's domain in 2019 and with the vintage 2021 changed the domain name from D'Heilly Huberdeau to Chétif Quart, reflecting the domain's "lieu dit". Lucas's parents, Pierre D'Heilly and Martine Huberdeau, both professors of Ecology at the Sorbonne in Paris, arrived in Cercot in 1978 to, as one says, 'practice what they preached'.

Since the beginning, Pierre and Martine farmed organically, making their estate one of the earliest organic estates in Burgundy. Lucas divides his time by working half of the day in the vineyards and winery before going for the afternoons to his medical practice, as a general practitioner. He has carried on his parents work in the vineyards and after creating 50 bird shelters in the vineyards, he has received certification from the government as a protected bird sanctuary. The harvest is gathered by hand and the fermentations occur with indigenous yeasts.

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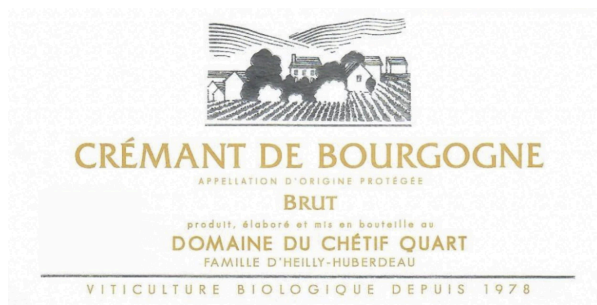
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Crémant de Bourgogne

Domaine du Chétif Quart is one of the very rare producers in Burgundy to make an “estate-bottled” Cremant. Lucas and his two employees begin each day in the cellar with some coffee and some hand riddling. The Cremant is kept in the cellar ‘sur lies” for between one and two years. After the first year, disgorgements begin and continue each month, thereby making the hand riddling a year-round activity. The Cremant is produced from a single vintage and is typically a blend of 50% Chardonnay, 40% Pinot Noir and 10% Aligoté.



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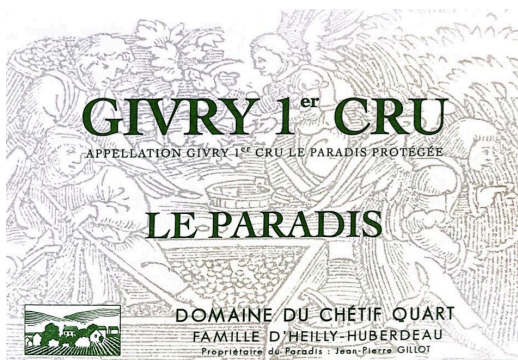
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Givry Blanc 1er Cru “Le Paradis”

« Le Paradis » is a postage stamp sized 1er Cru vineyard in Givry. Its name indicates that the location was once home to a Gallo-Roman burial ground. Appropriately, the wine has an “other-worldly” quality to it by virtue of its intensity and weightlessness. 70% of the wine is fermented in stainless steel tanks and 30% in Burgundy barrels. The same proportions are used for maturing the wine.



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Bourgogne Côte Chalonnaise Rouge

The Côte Chalonnaise Rouge is a blend of Pinot Noir parcels. The fermentations are at low temperatures and the wine is matured in old barrels for less than a year. Lucas favors pushing down the cap rather than pumping over the juice and uses very little SO₂ throughout the process. 20mg/L of SO₂ is added before bottling.

