

# Idyllique

## Domaine Gérard Talmard, Uchizy

In 1645, in Cluny, the Talmard family was already working on wine exploitations and even growing themselves. Since then, wine has always been a part of the family's history. For a long time, the quantities of wine produced from their own vines were limited and allocated to the family's own consumption. In 1936, when the first “cooperative” cave was established nearby that Joseph, Gerald's grand-father, became a member and delivered his grapes to the cave. In 1975, Philibert, Gérard's father stopped selling to the local cooperative and made his first wine at the domaine.

In 1997, after his studies and several years of practice in different regions of France, Gérard came back to the domaine, which was divided in two parts, one exploited by Philibert and the other by Gérard. Gérard took over his father's vineyards in 2010 and now works a total of 30 hectares spread between Chardonnay and Uchizy in Mâcon, that boast vines as old as 70-years.

For the pinot noir, maceration is first done at low temperature for about one week, and then at higher temperature, for about lasts 10-15 days depending on the vintage. After pressing, the wine finishes its fermentation in a stainless vat.

For the chardonnay, separation of the clear juice is done 24-48 hours after pressing. No sulfite is added before pressing, and only natural yeast are used during fermentation.

The domaine is certified HVE “Haute Valeur Environnementale” since 2013.

For more information about the domaine and the wines, please check out our website [www.idyllique.se](http://www.idyllique.se).  
For any other request, don't hesitate contacting us via mail on [contact@idyllique.se](mailto:contact@idyllique.se).