



Belly Wine Experiment

AUVERGNE · FRANCE

REGION	Auvergne
EST.	2019
GRAPES	Gamay d'Auvergne, Xarel-lo, Macabeo, Pinot Gris, Carignan, Riesling and 2 more

ABOUT THE WINERY

A fearless Auvergne collective founded by Claire Sage, Aimé Duveau, and Guy Enoch in Chanteuges, exploring fermentation without limits — blending Catalan Xarel-lo with Auvergnat Gamay, Alsatian Pinot Gris with southern Carignan, and crafting meticulous heirloom perries alongside experimental pét-nats.

Forgive the name-dropping, but we need to mention the circle of family, friends and mentors: Aurelian Lefort, Manu Duveau (Yahou Fatal), Adrien Sage (natural wine importer) and the star of the show, Gamay d'Auvergne.

We're proud to support these young experimental winemakers' introduction to the US. The wines are certainly experimental, but we took our small allocation to get in on the ground floor of what is sure to be an exceptional journey.

WINEMAKING PHILOSOPHY

A creative playground born from deep roots in France's natural wine community. Claire's brother Adrien imports Spanish naturals, while Aimé's father Manu co-founded Domaine de l'Egrappille with Auvergne legend Catherine Dumora.

Operating as négociants and aspiring vigneron, they source biodynamic grapes from across France and Catalonia with minimal cellar intervention: spontaneous fermentation, no additions, no SO2.