

**BIOGRAPHY**

Nestled in the hills of Poligny, O2Y was founded in 2020 by three friends: Olivier Guala (Gallus), Yves Roy (formerly of Valentin Morel), and Yoshi (assistant to Emmanuel Houillon-Overnoy). They produce stunning zero-zero wines using strict biodynamic methods and a no-chemicals policy. Often sourcing grapes from friends beyond the Jura, they craft wines that are as delightful as they are sought-after. The recent addition of Romain Doerler, a rising star from Fanfan Ganevat, marks a new milestone for O2Y. Romain is spearheading vine cultivation in Arbois and Poligny. Though our allocations are limited, these wines capture a vision of the future that excites us deeply.

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**RED WINES****VINUM BIBO, RED 2022 (750ML) | \$40-\$42 [ESTIMATE]****6 PK**

An elegant and vibrant Gamay. 100% carbonic maceration over seven weeks. Layers of crunchy fruit that leave you begging for more. Blend from three plots of both young and old vines situated in Saint Germain-des-Nuelles in Beaujolais, showcasing the diversity of granite, marls, and limestone soils. This vintage delivers a silky framework that retains beautiful freshness at 12.6%.

**POURQUOI NON, LIGHT RED 2023 (750ML) | \$45-\$50 [ESTIMATE]****6 PK**

Iconic cuvée of 70% Pinot Noir and 30% Pinot Gris, from the Jura and from the HERTZ estate in Eguisheim, Alsace. Following a two-week destemmed carbonic maceration, the grapes are blended at the start of vatting. This lively and ethereal wine is dominated by vivid cherry notes. Showstopper and more precise than the 2022.

**PETIT NICO, POULSARD, RED 2023 (750ML) | \$70-\$75 [ESTIMATE]****6 PK**

Petit Nico 2023 is a featherlight red crafted from 80% Poulsard and 20% Trousseau, co-macerated in whole bunches and fermented slowly with no additives. Vivid aromas of cherry, wild strawberry, blood orange and fresh grass. Fluidity and liveliness on the palate, lifted by refreshing acidity and delicate tannins. Pairs beautifully with beef tartare.

**PAPILLON, TROUSSEAU, RED 2023 (750ML) | \$65-\$70 [ESTIMATE]****6 PK**

Papillon shows Trousseau at its most delicate. A short whole-bunch maceration brings a pale hue and aromas of red berries and spice. The palate is lifted and lacy, with saline brightness and an airy, graceful finish. A graceful and gastronomic Jura red, as inviting with charcuterie as it is on its own.

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## WHITE WINES - PAGE 2

**CATIMINI, WHITE, 50% DIRECT PRESS & 50% SKIN CONTACT 2022 (750ML) | \$47 [ESTIMATE] 6 PK**

Gorgeous Aligoté from Meursault. Equal parts direct press and a two-week maceration, breaking away from traditional Jura or Burgundian wine norms. “Catimini” emerges as a fresh wine with dominant citrus and mineral notes. Also presents character with a fine tannic structure, thanks to the partial maceration.

**L'AUTRE PETIT NICO, COTES DU JURA, WHITE 2021/2022 (750ML) | \$70-\$75 [ESTIMATE] 6 PK**

L'Autre Petit Nico is a rare blend of Savagnin from 2021 and 2022, drawn from Villette-les-Arbois and Poligny. Floral and finely etched on the nose, it opens with lilies and yellow fruit before unfolding into citrus, mineral lift, and subtle honey. A study in delicacy and precision.

**PASSÉ SIMPLE, ARBOIS, WHITE 2020 (750ML) | \$70-\$75 [ESTIMATE] 6 PK**

A Chardonnay shaped by patience. Four years of élevage in barrel have given it a luminous golden robe and a structure both powerful and refined. The nose opens with ripe yellow fruit, exotic citrus, and a delicate mineral thread, while the palate is broad yet finely drawn. Its silky texture carries a quiet energy. Crafted in minute quantities and bottled in collaboration with Emmanuel Houillon, this Chardonnay carries the depth and composure to evolve for years. At the table, it finds natural harmony with alpine cheeses, creamy dishes, or refined shellfish.

**GRIMMICK, AMBER 2020 (750ML) | \$50 [ESTIMATE] 6 PK**

An alien. Direct press Pinot Gris fermented, vinified, and aged entirely in the same old oak, imparting a surprising orange hue, often mistaken for skin contact. 24 months in demi-muids and an additional 18 months in bottles. Lucious notes of honey, citrus, and yellow fruit.