

At last we invite you to visit our brand new web site. For about a year, we had the pleasure to welcomed Apolline as a trainee at the winery. She could efficiently manage the web site contents and we could go further and faster.

Speack about it around you... without limit.

<https://www.domaine-dyckerhoff.fr/>

Don't hesitate to give us your feedback on the contact form.

And for our friends from abroad, be patient : the English version is in process.

### A brand new crawler tractor in the vineyard

As you know, we aim at preserving the structure of the soils. We are convinced that this approach is very much part of the quality of the wines.

#### How to preserve soils ?

We bought this new equipment to replace the straddle tractor into the vines rows. Indeed, soils are much compacted by the straddle tractor. This is not the case for the crawler which is much less heavy.



#### Is it really important ?

In quite a short term, a compaction of the soils will reduce its density, as a straddle tractor does. The same effect when pressing a sponge.

This impact into the soils is worse according to their structure and climate conditions.

#### The consequences are :

Water and airflow breacks causing useful floor space reduction which is essential to the root system.

### Acorn squash and goat cheese pie



#### Ingrédients

- 500 g of short pastry (dough)
- One 400 g Acorn squash (or patisson or zucchini)
- 1 Goat cheese : Pouigny Saint Pierre ou Valencay
- 4 eggs
- 1dl fresh cream (crème fraîche)
- 3dl milk
- 1 Garlic clove
- Salt, pepper, nutmeg

### The chef recipe

8 persons  
45 min bake

1. Lay the dough in a pie pan.
2. Beat eggs in a salad bowl, add fresh cream, milk, chopped garlic, salt, pepper, nutmeg
3. Beat the mixture with a wisk.
4. Peel squash and remove seeds.
5. Grate squash (like carrots) and spread over the dough.  
Pour in the mixture.
1. Cut the cheese in eight parts and lay on the pie in a star shape.
2. Bake for around 45 min.
3. Serve hot along with a salad sprinkled with linen seeds.



#### The sommelier pairing advise

A white Reuilly, fresh and fruity with lemon, mint, apricot, acacia and grapefruit aromas.