



CELLAR SECRET No. 2

CHARDONNAY 2016

GEOGRAPHY AND TERROIR

Val de Vallière steephead valley, in the plot known as "En Boivin"
Clay lias marls



CULTIVATION TECHNIQUES

Biodynamic vineyard, inspected and certified by Demeter France since 2003: we use horn manure (500P), silica (501) and herbal infusions. These techniques preserve the indigenous yeasts which contribute to the authenticity and purity of the wines. Our grapes are all picked by hand, sorted in the vineyard, and rapidly transported to our cellars in small crates to avoid crushing the grapes, meaning that we need use no or only very little SO₂ during vinification.

Grape variety: Chardonnay with a yield of 35HL / Ha (2.27 tons per acre) in 2016

VINIFICATION

Slow pressing; fermentation in egg vats then ageing in a 160L terracotta jar for 36 months.

The wine is not topped up to compensate for evaporation, leading to the growth of a veil of yeast at the surface of the wine, which is in contact with the air and so develops the walnut and hazelnut aromas so typical of Jura whites, whilst protecting the wine itself from contact with the air and from oxidation.

No added yeast, no chaptalisation, nor any oenological additives.

Light filtration, bottled on a "root" day according to the lunar calendar, sealed with natural, fire-branded corks.

CHARACTERISTICS OF THE VINTAGE AND TASTING NOTES

2016: Spring was difficult, then a cool and very rainy month of June caused a violent outbreak of mildew. The hot, dry summer and a very favorable start to the autumn made up for the difficult spring conditions.

Alcohol: 13%

Total SO₂: 62 mg / L

Harvested on 6 and 7 October 2016

Tasting notes: Straw gold in colour, elegant and powerful aromas of dried fruits. On the palate, roundness and smoothness compete with good length, while retaining great finesse. Serve at 16°C as an aperitif with Comté, or with fish or white meat in a spicy sauce.