



## White Côtes du Jura Savagnin

### TERROIR

From the Val de Vallière gorge, on a slope facing the village of Montaigu, with southerly exposure.

Clayey limestone, blue-black, laminated marls with some lias slate.

A terraced vineyard.

### OUR WINEMAKING KNOW-HOW

- **Work in the Vines**

Vineyard tended biodynamically, inspected and certified by Demeter: applications of horn manure, silica and herbal teas. These farming methods preserve the grapes' wild yeasts which enhance the authenticity and purity of the wines. Exclusively manual grape harvest with selective-sorting in the vines. The grapes are rapidly transported to the cellars in small boxes to avoid squashing the bunches, thereby minimising the amount of SO<sub>2</sub> needed during vinification.

- **Variety and Yield**

Savagnin, with yield limited to 1.4 TPA (22Hl/Ha) in order to preserve the natural balance of the wine.

- **In the Cellars**

This wine ferments in oak barrels, where it remains to age under a veil of yeast for 36 months, in our cool, 13th-century cellars.

No addition of yeast, sugar, or any other oenological products.

The wine is lightly filtered then bottled with the addition of very little SO<sub>2</sub>, following the lunar calendar on a "root" day. The bottles are stoppered with natural, fire-branded corks.

### TASTING NOTES

Straw-gold in colour, with a refined yet powerful citrus nose. Candied citrus fruits and walnuts in the mouth, with fabulous length, smoothness and remarkable precision.

### FOOD PAIRING SUGGESTIONS

Delicious served at 16°C as an aperitif, or to accompany fish, white meats in creamy sauces, spicy dishes and curries, or mushrooms and local cheeses.

Conservation: 40 years

