



Cellier des Chartreux

From the plot known as “en Boivin”, exposed to the rising sun in the Val de Vallière gorge in Montaigu.

Micaceous, blue, lias marls on silty clay subsoils.

An excellent site for Chardonnay, planted with vines by the Carthusian monks in the 13th century.

OUR WINEMAKING KNOW-HOW

- **Work in the Vines**

Vineyard tended biodynamically, Demeter inspection and certification since 2003: 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 SO₂ needed during vinification.

- **Variety and Yield**

Chardonnay, with yield limited to 2.3 TPA (35HI/Ha) in order to maintain the natural balance of the wine.

- **Vinification**

Slow pressing. Fermentation and 36 months' ageing in oak barrels. The white wine is not topped up in the barrels, giving rise to the development of a thin veil of yeast at the wine's surface, in order to develop the nutty flavours (hazelnut and walnut) typical of Jura whites.

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

Lightly filtered, bottled following the lunar calendar, and stoppered with natural fire-branded corks.

TASTING NOTES

A beautiful golden colour with a rich nose redolent with Chardonnay's delicate aromas and the Jura *terroir*: hints of almond and hazelnut with buttery notes.

Full-bodied, rich but well-balanced, and all the typical taste of the Jura. A well-structured wine guaranteed to age magnificently for 30 years.

FOOD PAIRING SUGGESTIONS

May be enjoyed as an aperitif with Comté, or with fresh-water fish, white meat in a creamy or buttery sauce, or with local cheeses. Best opened an hour or two before serving at 14°C.

Ageing potential: 30 years.

