



White Macvin du Jura

TERROIR

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 (35Hl/Ha) in order to maintain the natural balance of the wine.

- **In the Cellars**

The bunches of Chardonnay are pressed slowly, then within twelve hours blended (one part marc to two parts juice) with Jura marc which has previously matured for 36 months in oak half-barrels (115 litres).

The resulting blend then ages for 24 months in oak barrels.

Our Macvin is not chaptalised, nor does it receive any oenological additives.

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

FOOD PAIRING SUGGESTIONS

Best enjoyed chilled with a slice of melon or as a dessert wine.

