

Côtes du Jura

Croix & Courbet



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Appellation Côtes du Jura contrôlée

Savagnin ouillé

CROIX & COURBET

LOCALITY: FRANCE – Jura

APPELLATION: Côtes du Jura

GRAPE VARIETY: Savagnin

WINEMAKER: David Croix & Damien Courbet

VINEYARD: Blend of parcels located in Arbois, Château-Chalon and Passenans.

VITICULTURE: Purchased organic grapes.

WINEMAKING: Lightly crushed, pressed with whole cluster; light settling (*débourbage*) followed by fermentation over native yeasts. *Ouillé* style.

AGING: Aged 4-5 months in used barrels, topped-up as necessary; followed by 14 to 15 months in stainless-steel tank.

BOTTLING: Minimal SO2 addition before bottling, if necessary.

