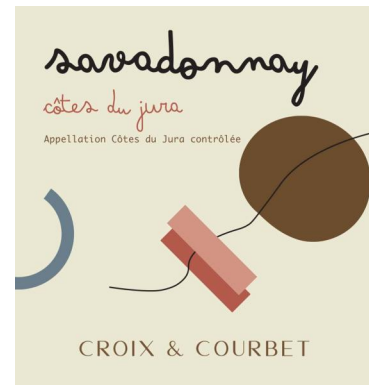


Côtes du Jura, Savadonnay

Croix & Courbet



LOCALITY: FRANCE – Côtes du Jura

APPELLATION: Côtes du Jura

GRAPE VARIETY: 70% Chardonnay and 30% Savagnin

WINEMAKER: David Croix & Damien Courbet

VINEYARD: Vines planted between in the 1980s. A selection from 4 ha. total, from three *lieux dits*: *En Lya*, shallow clay-silt topsoil with limestone scree over a deeper layer of Liassic grey marl with west facing. *Au Calvaire*, gentle slope with fine limestone scree and clay topsoil above grey marl, with southeastern exposition. And *Trémoulette*, at the bottom of a west-facing slope with fine limestone scree and clay topsoil above grey marl.

VITICULTURE: Sustainable. Yield 40 hl/ha.

WINEMAKING: Gently pressed in pneumatic press with whole cluster. Fermented over indigenous yeasts in 5-to-6-year-old 228L barrels for 3 months. Complete malolactic conversion.

AGING: Aged for 18 months in barrels. Then blended and aged for an additional 18 months in tank.

BOTTLING: Fining and light filtration.

