



## ARBOIS Chardonnay 2017

### The vineyard of JURA

The Jura vineyards - which covers 1,900 ha - belongs to the northern vineyards of France with Champagne, Alsace and Burgundy. It stretches along a north-south axis, from Salins-les-Bains to Saint-Amour. This strip of land called "Good Country" to the north and "Revermont" south is bounded to the east by the first limestone plateau of the Jura Mountains and to the west by the plain of Bresse. Opposite, along the same axis, the Burgundian vineyard. Arbois & Buvilly, villages where our vineyards are located, are then on the same parallel as Puligny Montrachet & Chassagne. The vineyard is located on rolling hills of limestone with an average altitude between 200 to 400 meters. It enjoys a semi-continental climate (temperatures variations can be unexpected) and enjoy an atmosphere of semi-continental (climatic variations can be brutal). These conditions are perfect to build the elegant structure and the fine aromas of great white wines...

<b>APPELLATION</b>	ARBOIS
<b>Cuvée</b>	A blend of several single vineyards of Chardonnay, between the villages of Arbois and Villette (at the North West of Arbois), which had chosen to associate because of their nice complementarity.
<b>Kind of soil</b>	Mainly grey marls of the lower Bajocian (Lias) and gravels (limestone) on the most slopy areas.
<b>Exposure</b>	Facing to East, for the majority of the vineyards. The vines enjoys the generous morning sun.
<b>Average age of the vine</b>	30 to 35 y.o.
<b>Grape variety</b>	100% Chardonnay. Jura is a great area for this variety, because of the calcareous nature of the soil and because of the high variations of temperatures (semi-continental climate), which allows a great concentration of fine aromas into the grapes.
<b>Pruning</b>	"En arcure" (= arch), a local pruning.
<b>Yield</b>	As the whole vineyard of the Jura, we have suffered an huge frost in 2017....Yield was about 27hL/ha average this year for the vineyards blended in that cuvee.
<b>Vineyard management</b>	Rational and sustainable management of the vineyard. The soil is plough one row per two and a strip of grass is kept in the other row. No weed killer, no anti-rot traitement. The treatments are focused only on mildew and powdery mildew, on a basis of natural copper and sulpher.
<b>Harvest</b>	Exclusively hand harvested, to preserve the integrity of the grapes, so the purity of the futur wine.
<b>Fermentation</b>	Alcoholic fermentation and malolactic fermentation (100% completed) are spontaneous, made by the natural floras of the grapes and of the cellar. No selected yeast or bacteria, no enzyme and no activator. The whole vinification takes place into French oak barrels, most of them are 8 to 12 wines old. 20% of more recent barrels. No new oak.
<b>Ageing</b>	On the lees of fermentations. No racking and no stirring, to highlight the purity of the aromas. Regular topping-up of the barrels. Duration : 16 months.
<b>Bottling</b>	No fining. Bottling at the cellar by ourselves.

**ABOUT THE MILLESIME 2017 :** *Very special year for the JURA. After a catastophic frost at end of April, we have lost about 50% of the harvest...Moreover, the Summer has been unusually dry and sunny. For all that reasons, this vintage is particulary rich and concentrated. But thanks to the effect of the lees - which are a kind of memory of the terroir - the wines kept their fresh intensity and a high expression of minerality.*