



Champ Divin “Cuvée Castor” Côtes du Jura

Champ Divin's Chardonnay - Savagnin is produced in the Ouillé manner – a non oxidative style of wine making. Emphasis more on freshness and vibrancy of wine.

VARIETIES: Chardonnay / Savagnin

CLASSIFICATION: Côtes du Jura

VINEYARDS / SOILS: Deep clay-limestone soils over limestone /silica bedrock for the Chardonnay. Marl for the Savagnin.

FARMING: Biodynamic

WINEMAKING: Light sulphuring after picking, followed by gentle pressing (3h1/2) of grapes. Fermentation with indigenous yeasts at temperatures maintained between 20 and 25 °C. Halfway through fermentation wine transferred to oak barrels. Malolactic fermentation to follow. Wines blended (50% of each varietal) followed by a light filtration. A small sulphur addition at bottling.

STYLE: Ouillé – a non oxidative style of wine making. Emphasis is more on freshness and vibrancy of wine.

