



Champ Divin Chardonnay Côtes du Jura

Champ Divin's cuvée of chardonnay is fresh and delicate; notes of pear, along with hints of yellow peaches and biscuit on a finely tuned finish. A delicious and very approachable example of Jurassien chardonnay.

VARIETIES: 100% Chardonnay

CLASSIFICATION: Côtes du Jura

VINEYARDS / SOILS: Clay-limestone of shallow depth over limestone /silica bedrock

FARMING: Biodynamic

WINEMAKING: Light sulphuring after picking, followed by gentle pressing (3h1/2) of grapes. Fermentation with indigenous yeasts at temperatures maintained between 20- 25 °C. Malolactic fermentation followed by a light kieselguhr filtration.

AGING: Short period of barrel aging in neutral vessel with malolactic fermentation completed; low sulfur at bottling (2 g/hl). Bottled un-fined and unfiltered.

