



Champ Divin “Cuvée Pollux” Côtes du Jura

A baby Vin Jaune. Spearmint, citrus, honey, spice, etc, etc, etc. Super complex and very, very long.

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 followed by a light filtration. A small sulphur addition at bottling.

STYLE: Sous Voile – An oxidative style of winemaking, spending 36 months under veil/voile.

