



### Champ Divin "Soleil Blanc" Savagnin Côtes du Jura

Champ Divin's Soleil Blanc hails from a single parcel known as Aux Molates. Floral notes of nuances of fresh pineapple make the Soleil Blanc a worthy accompaniment to delicately spiced dishes.

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VARIETIES: 100% Savagnin

CLASSIFICATION: Côtes du Jura

VINEYARDS / SOILS: Blue & grey marl from a single parcel – Aux Molates

FARMING: Biodynamic

WINEMAKING: Gentle pressing (duration 3.5 hours) into stainless steel tank. Fermentation begins via native yeast. (températures between 20-25 °C) Halfway through fermentation wine transferred to demi-muid to complete alcoholic fermentation and malolactic fermentation.

AGING: 4-5 months in demi-muid. Light filtration before bottling.

