



CUVÉE STELLAIRE

Castor

Chardonnay-Savagnin ouillé

GRAPES: Chardonnay and Savagnin

TERROIR: shallow clay-limestone soil on silty-limestone bedrock.

HARVEST: by hand.

VINIFICATION: very light sulphuring on picking, gentle pressing (3h1/2), fermentation with indigenous yeasts (temperatures maintained between 20 and 25°C), barrel maturing half-way through alcoholic fermentation, followed by malolactic fermentation, 50/50 blend, light filtration and very light sulphuring on bottling.

TASTING NOTE:

Brilliant, golden yellow colour.

Floral and white peach aromas.

Generous white peach flavours in the mouth, with a full and dense feel, and a delicate oak structure.

ENJOY during a meal of curried scampi and flaky pastry, small croissants with smoked salmon, or with a chicken tagine with lemon preserve, a poultry risotto, or red mullet in safran oil.

Serve between 12 and 14°C, ideally in a fine wine glass.

CHAMP
D'ÉTOILES
DES VINS ÉPANOUIS EN BIODYNAMIE
JURA

CONSUMERS' ADVANTAGES:

- Our wines come from grapes cultivated ORGANICALLY AND BIODYNAMICALLY (under conversion) by a HUMAN SCALE winery with the will and talent to produce wines that FLOURISH WITH BIODYNAMICS.
- Because *sulphur* doses are *minimized* our wines can fully express themselves and our drinkers enjoy the health benefits.
- A PREMIUM wine from a MARKET SEGMENT that's INTELLIGIBLE AND EVIDENT both to connoisseurs and wine novices!