



Terroir

The nature of the clayey-limestone soils favors Chardonnay (locally called Gamay blanc), omnipresent on the appellation, representing 90% of the grape varieties. The marls covered with limestone clays and limestone fragments are only very rare here. The L'Etoile vineyard therefore benefits from a lighter soil than elsewhere, which undoubtedly gives the specificity to its wines.

Cultivation mode

The work in the vines, is based on the respect of the nature and the soil. For young vines, located on steep slopes, to avoid erosion, we cultivate a row out of two, practice soil reassembly to aerate the lands subjected to settlement due to moisture, and grass with plants. Such as clover, which, by competing on the vine, can modulate its mineral and water supply and control its vigor and yield. The Guyot double size is necessary for the Chardonnay to better control its performance. The restructuring of the vines contributes to the harmony of our cuvée: the young vines bring the exuberance, the freshness and the acidity. While the older specimens bring the structure and character.

Food and wine pairing

To taste, slightly fresh between 12 ° and 14 ° C, with fish, crustaceans, white meats and Comté.

Appellation

The Jura wine region is small in size but large in its remarkable diversity. It covers 80 kilometres between Burgundy and Switzerland, in the eastern France. This AOC has been producing exceptional white wines, since 1937. Its name (meaning 'star') is a legend in itself. It may refer to the countless tiny star-shaped Pentacrinite fossils buried in its soil, or to the star arrangement of the five hills surrounding the village.