

Château-Chalon

Christian

Organic and biodynamic wine



DEMETER certified since 2010, biodynamic farming has strengthened our vineyards. It allows the wines to fully express the unique character of our terroir.

Grapes

100 % Savagnin
Parcel of 0,13 Ha

Soil / Terroir

The Château-Chalon appellation spans 50 hectares across 4 villages. The composition of the soil in Château-Chalon is essential to the character of the wine. Blue-gray Lias marl, scattered with pebbles that have fallen from the cliffs above, plays a key role in absorbing and radiating heat, aiding the ripening of the grapes and contributing to the wines distinctive personality.

Elevation	280 - 300 m
Yield	18 hl/Ha
Hand harvesting	✓

Tasting

A deep golden-yellow color.

A very intense nose with a long, lingering finish. Aromas of walnut, curry, and green apple combine in a complex wine that strongly reflects its terroir.

Considered one of the three greatest white wines in the world, its aging potential is unlimited!



Pairing

Château-Chalon pairs excellently with the famous 'Chicken with Vin Jaune and Morels,' but you'll also be pleasantly surprised by how well it goes with sushi and aged cheeses.



I am Christian, Laura's grandfather, and the father of Jean-François. In 1948 I became the first qualified oenologist in the Jura region. My expertise was recognized in the vineyards, the cellar, and especially during winemaking.

I took care to thoroughly write down my advice and techniques in a small booklet that I kept for the future. Today, Laura refers to it whenever she feels the need. This booklet is my memory.

Vinification

This winemaking process is truly unique! The grapes are pressed at a pressure of 1.5 bar, followed by one day of must settling.

Alcoholic and maloactic fermentations then take place. The wine now undergoes an impressive seven-year aging process in small, old oak barrels. During this time the barrels are never topped up, allowing a film of yeast to form.

The yeast veil develops over the years, imparting a distinctive and complex aromas of nuts and curry to the final wine. Additionally, about 30% of the wine naturally evaporates during this extended aging process, further concentrating the rich and layered flavors.

Aging in olds barrels	7 to 8 years
Indigenous yeast	✓
Sulfites	< 20 mg/l
Alcohol content	15 %

Pro tip: Open the bottle 3 to 4 hours in advance and serve at 15–17°C (59–63°F).