

Galant des Abbesses

Since 1579

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

Chardonnay (2,56 Ha) and/or Savagnin (1,56 Ha)

Soil / Terroir

Grey clays and ancient marls dating back to the Lias and Triassic periods form the foundation of the terroir. These deep soils remain consistently cool thanks to abundant rainfall, which contributes to the naturally high acidity in the grapes.

This unique combination of geological age and soil composition supports the growth of healthy vines, resulting in wines with bright acidity and rich flavor profiles. The constant soil moisture helps preserve the freshness of the grapes, enhancing their aromatic complexity and overall balance.

Elevation 250 m

Hand harvesting ✓

Tasting

Described as an incomparable, extraordinarily exotic, and complex wine. An experienced palate will notice Indian and Asian spices woven into its flavor structure. You really have to taste it to fully appreciate its complexity! Firmly structured and tannic, they are ideal candidates for aging.



Vinification

The recipe for this special product dates back to the abbesses of Château-Chalon in 1579.

Originally developed for medicinal purposes, this liqueur is made from 2 liters of grape juice, 1 liter of Marc du Jura, and a touch of Fine. The juice is gently heated for 6 to 8 hours in a stainless steel tank. During this time, we infuse 25 fresh and dried spices, carefully weighed and placed in cloth bags—sourced from the East and Asia, allowing the spices to release their full aromatic richness.

The blend is then aged in barrels for three years, during which this precious nectar matures fully. The recipe has remained unchanged and is an integral part of the estate's traditions, ensuring the authenticity of this preparation through the ages.

Aging in olds barrels	2 to 3 years
Indigenous yeast	✗
Sulfites	< 20 mg/l
Alcohol content	16 %

Pairing

For dessert, it's highly appreciated with dark chocolate or walnut cake. You can also poach pears in this Galant—it's wonderful—or use it to deglaze a dish where a pork tenderloin has been cooked. The resulting sauce has a beautiful color, a lovely velvety texture, and an extraordinary taste. It pairs superbly with blue cheeses like Roquefort.

Pro tip: Enjoy it chilled to fully appreciate its sweetness and aromas. After opening, it can be stored for months in the fridge.