

Côtes du Jura

Sosthène.

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 1,56 Ha

Soil / Terroir

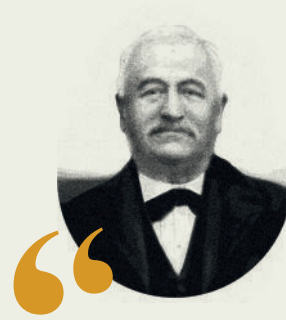
Here, you'll find gray clays and ancient marls, dating back to the Lias and Triassic periods. The deep soils remain consistently cool due to abundant rainfall, which contributes to a high level of natural acidity in the grapes.

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

Elevation	250 m
Yield	44 hl/Ha
Hand harvesting	✓

Tasting

Brilliant yellow color with golden highlights. A wine with a strong Jura character, featuring notes of nuts and curry.



I am Sosthène, one of the ancestors of the family.

I am Henriette's husband. We were married in 1859. She became the first woman to take over management of the family estate.

In addition to the winery, I also ran a large farm in Bresse. I was the one who significantly expanded the property. I was a man who loved life, and alongside my wife, worked hard to ensure the futures of the generations to come.

Vinification

The grapes are pressed at a pressure of 1,5 bar, then left to settle for one day. Then alcoholic and maloactic fermentations.

The wine is aged in old oak barrels for 3 years and never topped up. A thin film of yeast forms on top of the wine, as with Vin Jaune, which gives the wine its unique flavors.

Aging in olds barrels	2 to 5 years
Indigenous yeast	✓
Sulfites	< 20 mg/l
Alcohol content	13 %

Pairing

Pairs well with foie gras, shellfish, saltwater and freshwater fish, spiced dishes, white meats in cream and mushrooms, aged Comté, aged Parmesan, and aged Cheddar.

Pro tip: Open 3 to 4 hours in advance and serve at 15 to 18°C (59–64°F).