

# Château-Chalon

## 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!*



## 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 %

## 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.

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