



DOMAINE ANDRÉ ET MIREILLE TISSOT, STÉPHANE TISSOT

CHÂTEAU-CHALON 2007



Perched on a cliff in the first fold of the Jura mountain Château-Chalon village is home of one of the tiniest appellations in France (123 acres) producing exclusively Vin Jaune from the indigenous grape Savagnin. Considered by many as the Grand Cru of the Vin Jaune, it's part of the French cult wines. The Jura is an old chain of mountains, just 80 miles east of Beaune, drawing a natural border between France and Switzerland. Unburdened by the ways of its neighbors, they protected their indigenous grapes and distinct vinification methods regarded as stubborn by the oenological conformists. Stéphane Tissot's fascinating personality between candid kindness and an incredible obstinacy lead him to become the most highly regarded of the regions' leaders. Certified organic since 1999 and biodynamic since 2004, Stéphane's estate is an example of natural practices.

SOIL TYPE _____

Single parcel of 2.89 acres with a west exposure. Soil is made of grey and blue clay of the lias – era of the early Jurassic from marine origin

VARIETAL _____

100% Savagnin – 30 years-old vines.

CULTURE _____

Vines farmed Biodynamically with no use of herbicides or phytosanitary products. Use of sulfites and copper as well as plant infusions. Organic compost made at the estate. Traditional working of the soil. Manual harvesting in cases. Destemming. Certified organic Ecocert and Biodynamic Demeter.

VINIFICATION _____

Slow pressing in pneumatic press. Fermentation in vats with native yeast. Ageing in old 228 liters French oak barrels during 6 years and 3 months without "Ouillage" which result in the evaporation of 1/3 of the volume. The wine is protected against oxidation by a film of yeast that forms on the surface of the wine. (Sherry is made in a similar way but is fortified with distilled spirits). Very low use of sulfites only 1 gr/hl before fermentation.

TASTING NOTES _____

Candied lemon and Citruc peels dominates. Mild spices (Curry and saffron). Fresh leather and tobacco leaves. Precise minerality and stunning purity. Very balanced oxidative notes of fresh nuts and dried apricot along the tasting.

From the same Winery :

- Crémant du Jura "BBF" Extra Brut
- "Singulier" Arbois Trousseau 2013
- "Patchwork" Arbois Chardonnay 2013



Crémant du Jura - Extra Brut



One liter of grape juice give 62 cl of Vin Jaune that's why it's sold in a specific bottle of the same content called "Clavelin"