

SAVIO SOARES SELECTIONS

"Expressive Wines from Small Growers"

2021: Richard: Cotes du Jura Blanc, 'La Chouette'

Varietals: Chardonnay & Savagnin

Vintage : 2021

Colour : White

Terroir & soil : Limestone gravelous soils. Issued from 35 years old vineyard.

Harvesting : Manual

Maturing : 15 days maceration.

Fermentation: Fermented in amphora after 2 days of skin contact.



Tasting notes : Soft and generous on the palate, with stunning notes of white pear, apple blossom and soft yellow flowers, backed by mouthwatering freshness and a finish that is both delicate and lingering.

Capacity : 75 cl

Alcohol by volume : 13%

SO2: minimal; 3g/Liter

From 40 year old vines (converted organic in 2018), grapes were hand harvested and vineyard sorted in September of 2019. These undergo a cold soak for 4 days, and spend 2 days on their skins. These are then left to ferment (spontaneously; ambient yeast) for 35 days in earthen amphora. This spends 12 months on its lees and was bottled in August of 2020 before being released in 2021.

