



Domaine Croix & Courbet

David Croix & Damien Courbet

Arbois En Chemenot – Savagnin Ouillé

David Croix and Damien Courbet's friendship goes back about 20 years now. They met as they were both studying for their DNO diploma in Dijon, before either of them actually began farming or making wine. David, of course, then became the director of Maison Camille Giroud in 2002 and created his own Domaine des Croix in 2005, both in Beaune. Damien took over his family's domaine in the Jura (Domaine Courbet).

Over the years, the two remained close, often using one another as a sounding board or tasting wines together. It wasn't until 2019 though, that they decided to combine forces and make wine together. After a series of extremely challenging vintages and generational turnover in the Jura, enticing grape contracts were on Damien's radar. David had always had a soft spot for Jura wines, and the opportunity to purchase impeccable, organically farmed (either certified or in conversion) grapes from great terroirs was too good for either of them to pass up. After years of working independently, the two were excited to work as a duo and create something entirely new. They made three wines in 2019, their first vintage.

Vinification:

Pressing: 3-hour cycle; the bunches are kept as whole clusters but lightly crushed to break up the thick skins (though there may be slight adjustments to this in function of the vintage)

Light decanting, preserving a good proportion of the fine lees

Variety:

Savagnin (ouillé)

Terroir:

Northern exposure, blue and gray marl soils, planted in 2004, 350 meters altitude

Elevage:

90% cement egg tank, 10% older barrel

Viticulture:

Purchased grapes, organically farmed