



Domaine Croix & Courbet

Savadonnay – Côtes du Jura

2019

Variety:	70% Chardonnay (5% being oxidative, aged under yeast veil), 30% Savagnin
Surface Area:	A selection from 4 hectares total
Vine Age:	Planted between 1980 and 1989
Terroir:	En Lya: western exposure, shallow clay-silt topsoil with limestone scree over a deeper layer of Liassic gray marl Au Calvaire: southeastern exposure on a gentle slope, tucked away in a valley, fine limestone scree and clay topsoil above gray marl Trémoulette: at the bottom of a west-facing slope, fine limestone scree and clay topsoil above gray marl
Viticulture:	Lutte raisonnée Yield: 40 hl/ha
Vinification:	Whole bunches gently pressed (pneumatic) Fermentation in 228-liter barrels (5 to 6 years' old), lasting about 3 months Full malo, with first SO ₂ addition afterward
Elevage:	Aged 18 months in barrel, followed by another 18 months in tank Fined (bentonite and casein), lightly filtered
Bottling:	Bottled Nov. 2022
Alcohol:	14%
SO ₂ :	10-15 mg/l free, 90 mg/l total