



CHÂTEAU de L'ÉTOILE
Jura - France

CÔTES DU JURA ROUGE

VARIETIES: 33% Poulsard, 33% Trousseau,
33% Pinot Noir

HARVEST: manual

PHILOSOPHY: sustainable
viticulture

WINE BLENDING: Due to insufficient volumes in 2024, the three red grape varieties were blended to ensure healthy and balanced fermentation. This unexpected combination has resulted in a beautiful harmony.

VITICULTURE: Vines aged between 60 to 70 years old, trained using the single Guyot method, from massal selections. Short pruning to ensure quality. Grass cover every other row to regenerate the soil.

VINIFICATION & AGING: Maceration in steel tanks for 10 days. Fermentation using natural yeasts. Aged in old barrels, without new wood. Unfiltered.

