



DOMAINE COURBET CHARDONNAY LES ISLES

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Domaine Courbet was founded in 1896 and consists of just 7.5 hectares, half of which are in the prestigious Château Chalon appellation, source of the Jura's finest wines. Damien Courbet is surely a big star of the future – since taking over from his father Jean-Marie he has started working biodynamically, making small quantities of immaculate wines in a fine elegant style, very focused on terroir, with a technical yet light touch approach to his winemaking that brings out the maximum expression of the region and its varieties. The wines avoid rusticity while being true to their origins.

The Chardonnay Les Isles is produced from a 0.6 hectare plot of vines planted in 1973 on the gentle southwest-facing foothills of the Revermont Jurassien on clay-limestone soils from the Jurassic period. Vines are trained to simple guyot and the vineyard cultivated biodynamically, with herbal teas and the various biodynamic preparations in use. Fermentation in French oak barrels is followed by 24 months ageing, topped up along the way.

Golden with green highlights, this Chardonnay is remarkably complex: on the nose floral orchard fruits, hints of foaming butter, saline minerals and lemon zest. Fresh and tense, yet with a broad mouthfilling quality and long, serious finish

