

### AOC Château Chalon

#### Vin Jaune 2008

*Savagnin is the unique grape variety and jewel in our winery. Its maximum expression comes from our blue and grey marls. The AOC Château-Chalon is spread over only 53 Ha, but produces in extraordinary wines: The Vin Jaune (Yellow Wine) Château-Chalon is the Great Beverage among the kings of wines.*

**Grape Variety**  
100% Savagnin



#### Culturation

The density of planting is about 6500 vines per hectare. The soil is mostly made of marl and limestone. Our production is based on sustainable practices so as to preserve the environment. Since 2014, our winery has been certified “Terra Vitis”.

#### Wine-making process

After hand harvesting and static pressuring, fermentation is made from natural yeasts at low temperature in such a way that keeps the typicality of our soils. The wine-aging in 228 litre barrels comes next. It’s made without any addition or topping-up. The wine turns into Vin Jaune after 6 years and 3 months of aging.

#### Tasting Notes

Its colour is deep yellow with shades of ancient gold. This is a powerful and robust wine developing flavours such as green nuts, hazelnuts, almond and even truffle and curry, in the mouth. The last note’s flavours are those than can be smelt on the nose. The main particularity of Château Chalon comes from its blue marly soils which provide him delicacy and mineral elegance. In fact, this unique feature differs from every other Vin Jaune.

#### Wine-pairing

It marvellously combines with foie gras, snail, creamy food (morel mushrooms) and longer-matured Comté with dried fruits. It is also very appreciated with exotic and spicy food, trouts, lobster or pike perch. The desserts such as nut cakes or some dark chocolates are also adapted.

#### Wine-aging

The product conservation time is legendary because it can reach a century. However, this one can be consumed after 8 to 9 years after harvesting.