

# Domaine de Montbourgeau



## L'Étoile Vin de Paille



### At a Glance:

- **Appellation:** AOC L'Étoile Vin de Paille
- **Encépagement:** Chardonnay (60%), Savagnin (20%), Poulsard (20%)
- **Average Annual Production:** 2,000 half-bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** c. 100 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From numerous southeast-facing parcels surrounding L'Étoile
- **Soil Types and Compositions:** Blue, white, and red limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 6,000 vines/ha, vines average 40-80 years old.
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting when necessary, yields average less than 20 hl/ha
- **Average Harvest Date and Type:** Manual, late September to early October

### In The Cellar:

- **Fermentation:** Following 2 months of drying on straw mats, wine ferments spontaneously in stainless-steel tanks for c. 2 months.
- **Pressing:** Whole-cluster direct pneumatic pressing
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Blocked by residual sugar content
- **Élevage:** 36 months in 230-l neutral oak barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and filtered with diatomaceous earth when necessary
- **Sulfur:** Applied when necessary

### In The Glass:

Montbourgeau's Vin de Paille is picked normally but aged in the open air on straw mats until the January following the harvest, at which point the dried grapes are pressed for their pittance of juice, which ferments to a colossal level of residual sugar but with a load of balancing acidity. Through the thickness of sugar and spice, the Jura's mineral intensity peeks out, endowing this rustic yet complex elixir with a strong sense of place.