

Domaine de Montbourgeau



L'Étoile Montangis



At a Glance:

- **Appellation:** AOC L'Étoile
- **Encépagement:** Chardonnay (95%), Savagnin (5%)
- **Average Annual Production:** 2,000 bottles
- **Average Alcohol by Volume:** 15%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a single, .33 ha southeast-facing parcel of the domaine's oldest vines
- **Soil Types and Compositions:** Blue and white limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 10,000 vines/ha in 1930
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting when necessary
- **Average Harvest Date and Type:** Manual, mid-September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks
- **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:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 12 months in 25-hl neutral oak foudres followed by 12-24 months in 228-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:

From a single plot of the estate's oldest vines, the Montangis cuvée's depth and length are testaments to the Jura's viticultural prowess. An ideal partner to white meats, plates served in rich sauces, and to Morel mushrooms, it is an ideal lens into the viticultural history of this often overlooked region.