

Domaine de Montbourgeau



L'Étoile



At a Glance:

- **Appellation:** AOC L'Étoile
- **Encépagement:** Chardonnay (95%), Savagnin (5%)
- **Average Annual Production:** 20,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From southeast-facing parcels surrounding the village of L'Étoile
- **Soil Types and Compositions:** Blue and white limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 6,000 vines/ha, vines average 40 years old
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting when necessary, yields average 40-47 hl/ha
- **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 500-l, neutral oak demi muids and 228-l barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and filtered with diatomaceous earth when necessary
- **Sulfur:** Applied when necessary

In The Glass:

This cuvée has long been our go-to for reasonably priced, traditionally produced Jura Chardonnay. Vinified in steel but aged in well-used barrels with no topping up, it is bottled just about two years after harvest—enough time to display oxidative influence but not long enough to develop full-on voile character. The resulting wine is vividly fruit-driven yet saline and long, bursting with expressiveness.