



TERROIRS The Reverchons have 6 hectares of vines planted around their home village of Poligny, carrying on a viticultural tradition that has been in their family for over 100 years. Their vineyards are composed mostly of multicolored clays, 46% of which are planted on les terres noires, or the black soils, which get their name from the dark shales and marls in the vineyards. These vines hail from the Lower Jurassic era, enjoy good water retention and southern sun exposure.

FARMING Sustainably farmed, free of synthetic herbicides, pesticides and fertilizers. The soils are planted with a cover crop over the winter months to reinvigorate the soils and the roots and then are plowed under during the growing season to aerate and add nutrients to the soil. The vineyards are harvested entirely by hand.

GRAPE VARIETALS 100 % Chardonnay

VINE AGE Planted in 1979

AVERAGE YIELD 32 hectoliters per hectare

WINEMAKING After harvest, the clusters are sorted rigorously to ensure quality. Xavier de-stems the grapes, presses them gently, and lets the must settle for one night before the beginning of primary fermentation. Vinification takes place on indigenous yeasts at low temperatures in stainless steel tanks. The wine is raked off its lees before undergoing malolactic fermentation in tanks. Once complete, the wine is then raked into one year old Swiss oak barrels to age for eight months, with no topping-off. The finished wines are bottled only lightly fined and filtered.

TASTING NOTES Light in color, this elegant Chardonnay offers enchanting aromas of fresh pear skin and fruit, fresh walnuts and white flowers on the nose, followed by lively citrus zest on the palate and culminating into a textbook note of hazelnut at the finish. This wine is easy to enjoy with either poultry or pork, seafood or mountain cheese.

ANNUAL PRODUCTION 1200 bottles or 100 cases

