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 % Savagnin

VINE AGE
Planted in 1978 and 1979

AVERAGE YIELD
52 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 racked off its lees before undergoing malolactic fermentation in tanks. Once complete, the wine is then racked into neutral, oak barrels to age for six years then three months (without topping-off) in 228-L oak barrels, sous voile. An amazing 38% of the wine evaporates during this process! Wines from different parcels are blended in tanks, lightly fined, left to settle for three weeks, lightly filtered and then bottled.

TASTING NOTES
This gold-medal winning wine is as classic a Vin Jaune as they come. Golden in color, it smells of dried oats and the telltale nuttiness for which this type of wine is so well known. Its unctuous texture is complemented by a racy vivacity and spiciness that rolls into a long and satisfying finish.

ANNUAL PRODUCTION
4,050 bottles or 337 cases