



DOMAINE COURBET SAVAGNIN L'ORIGINE

£38.50

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SKU: FRDMCSO

Categories: [Elegant & Complex](#), [White](#), [Biodynamic](#), [France](#), [Dry](#), [£20 - £49.99](#), [Organic](#), [Vegan](#)

Domaine Courbet was founded in 1896 and consists of just 7.5 hectares, half of which are in the prestigious Château Chalon appellation, source of the Jura's finest wines. Damien Courbet is surely a big star of the future – since taking over from his father Jean-Marie he has started working biodynamically, making small quantities of immaculate wines in a fine elegant style, very focused on terroir, with a technical yet light touch approach to his winemaking that brings out the maximum

expression of the region and its varieties. The wines avoid rusticity while being true to their origins.

Savagnin L'Origine is so named as the Savagnin grape has been cultivated in the Jura for over 900 years. It is from two parcels of vines, 0.6 hectares in total: Sur Lya, a well-known sector of Château-Chalon, and Au Calvaire located at the bottom of a sun-drenched valley, both on the hillside of Menétru-le-vignoble. The vines were planted in 1979, 1982 and 1990 on blue Jurassic limestone marls, and are cultivated biodynamically. Vinification and ageing in closed tanks with native yeasts, ageing for 1 year on fine lees, and under flor.

Fresh, precise with notes of white flowers, citrus fruits, white peach and melon and complex, saline edge with hints of fresh bread – a lovely

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