



Domaine Gérard Villet Savagnin Arbois

Fully oxidized but still very fresh. The Jura paradox on full display.

VARIETIES: 100% Savagnin

CLASSIFICATION: Arbois AOC

VINEYARDS / SOILS: Clay-limestone - From various estate vineyards around the town of Arbois

VINE AGE: 30-60 years

FARMING: Organic

WINEMAKING: Manual harvest. Native yeast in stainless steel.

AGING: Partially filled barrique – aged sous voile

RECOMMENDED CONSUMPTION: Upon release and over the next 8 years.

