

# THE SOURCE CARTAUX-BOUGAUD JURA



## 2022 L'ÉTOILE, CHARDONNAY

### PRODUCER OVERVIEW

Sébastien and Sandrine’s family domaine is relatively young. The family’s first harvest in 1973 on a small 0.20-hectare plot in L’Étoile, their parents, Anne-Marie Bougaud and Guy Cartaux, acquired the Château de Quintigny (whose name adorns most of the labels as well as their family name) in 1983, expanding their vineyards and fully committing to winegrowing. Sébastien Cartaux and his sister Nathalie (who left the domaine in 2010) took over in 1993, and today Sébastien and Sandrine continue to run their 20-hectare estate, which was organic-certified in 2022. They produce Chardonnay (which makes up the vast majority of the vine surface area of L’Étoile’s 67 hectares) and Savagnin from AOC L’Étoile, as well as reds (Poulsard, Trousseau, and Pinot Noir) from the Côtes du Jura. Their wines are crafted in numerous cellars, including the ancient Château de Quintigny, using both traditional “ouillage” method with air space left in the barrel and the region’s unique oxidative aging process, essential for producing the renowned Vin Jaune.

### VINEYARD DETAILS

L’Étoile Chardonnay comes from vines planted in 1983 on a west face at 250 meters altitude on a gentle slope of limestone bedrock with rocky clay and limestone topsoil.

### CELLAR NOTES

L’Étoile Chardonnay comes is a natural fermentation in steel and enamelled vats for 8-10 days with 25°C maximum then aged in barrel under flor for 12-18 months before fining and filtration at bottling. Sulfites are first added on the must then again after malolactic.

