

# THE SOURCE

## PHILIPPE CHATILLON

### JURA



## 2018 ARBOIS BLANC, LES NOUVELLES NON OILLÉ

### PRODUCER OVERVIEW

One of Jura's quiet masters, the gentle and generous Philippe Chatillon spent eighteen years as régisseur at La Pinte before stepping fully into his own domaine in 2013. As of 2026, the vineyard holdings are 1.95 ha in Arbois, 1 ha in Passenans & Monay in the Côtes du Jura, and 0.20 ha in Château-Chalon, where he practices organic and biodynamics shaped in part by formal training with Pierre Masson (one of the most important contemporary teachers and codifiers of biodynamic viticulture in France). Philippe has also played an important role as a formateur in the Jura, teaching organic and biodynamic viticulture at the Lycée Viticole de Montmorot. His own wines, produced in extremely small quantities (under 8,000 bottles per year, including just 200–300 bottles of Vin Jaune in strong vintages), are drawn from limestone and marl soils and shaped by élevage in old oak (sometimes in amphora), and always with no added sulfites. With the 2026 vintage, Philippe begins passing the reins to his fiery son Anatole, a deep lover of sous voile and vin jaune, ensuring continuity of both method and spirit of these extremely fine and subtle Jura wines.

### VINEYARD DETAILS

Arbois Blanc, Les Nouvelles (Oxydatif) comes from a 0.6-ha Savagnin parcel in Arbois Les Nouvelles, planted in 2000 at 500 meters of altitude on Marne Grise of Lias Jurassique, facing southwest on steep slopes.

### CELLAR NOTES

Arbois Blanc, Les Nouvelles (Oxydatif) was whole-cluster pressed, naturally fermented, and aged in 228-liter French oak—2 years topped up, followed by 2 years without topping (oxydatif) for the duration of élevage. No added sulfites, no finings, and no filtration.



