

THE SOURCE

PHILIPPE CHATILLON

JURA



2023 CÔTES DU JURA, CHARDONNAY, LA GRANDE CHAUDE

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

Côtes du Jura Blanc, La Grande Chaude comes from a 0.5-ha Chardonnay parcel in Passenans, planted in 1970 at 400 meters of altitude on dolomite and clay, facing south on gentle slopes.

CELLAR NOTES

Côtes du Jura Blanc, La Grande Chaude Chardonnay was whole-cluster pressed, naturally fermented, and aged in 228-liter French oak (4 years old). No added sulfites, no finings, and no filtration.

