

Domaine Philippe Vandelle

l'Étoile Chardonnay

THE ESTATE: Augustus was the first Vandelle to move to l'Étoile in 1883. Six generations later, Philippe possesses the same passion for this terroir. The Vandelle family has passed their winemaking secrets from father to son, teaching each new generation the methods of limiting yields, grape maturation, alcoholic fermentation, and aging “sous voile.”

Located on 13 hectares of AOC l'Étoile, Domaine Philippe Vandelle is a follower of sustainable agriculture, which requires compliance with strict specifications. More than 40 measures need to be met, such as product traceability, safety, waste management, soil management, and plant protection products. Under the control of the State, this qualification is validated by Qualité France SA and is valid for 5 years with an unannounced inspection.

LOCATION: The Domaine is situated in the village of l'Étoile in Jura. On July 31, 1937, l'Étoile became one of the first in France to obtain the AOC due to the quality of the white wines produced there. The name l'Étoile, or “star,” comes from the exquisite, ancient, star-shaped fossils which are found in the soil of the domaine. Mont Morin, which dominates the village, is the cradle of the vines of the domain. The remarkable sunshine, soil of white marl and clay make these hills the ideal location for Savagnin, giving it exceptional character.

AVERAGE AGE OF VINES: 25-35 years

SOIL: Clay and limestone with blue, gray, and red marl

VINIFICATION: Thermo regulated stainless steel tanks at 25°C

AGING: In oak barrels for 6 months

ANNUAL PRODUCTION: 8,000 bottles

VARIETAL BLEND: 100% Chardonnay

2011 REVIEWS: “Offers a racy feel, with powdered ginger, warm shortbread and singed walnut notes lining the core of lemon curd, verbena and yellow apple skin flavors. Despite flirting with the oxidative style, this stays fresh and floral through the finish.”

-90pts, Wine Spectator

