Red Côtes du Jura Poulsard

TERROIR

The plot is located in the Val de Vallière gorge,
facing the slope on which Montaigu is situated, with a southerly exposure.
Blue lias marls.

OUR WINEMAKING KNOW-HOW

- **Work in the Vines**

Vineyard tended biodynamically, Demeter inspection and certification since
2003:applications of horn manure, silica and herbal teas.
These farming methods preserve the grapes' wild yeasts which enhance the
authenticity and purity of the wines. Exclusively manual grape harvest with
selective-sorting in the vines. The grapes are rapidly transported to the
cellars in small boxes to avoid squashing the bunches, thereby minimising
the amount of SO_2 needed during vinification.

- **Variety and Yield**

Poulsard, with yield limited to 1.9 TPA (35Hl/Ha) in order to maintain the natural
balance of the wine.
We deliberately reduce the yield using bud-pruning and rigorous green harvesting since
Poulsard is naturally very vigorous. The resulting wine is fruitier and more elegant.

- **In the Cellars**

Traditional red vinification: destemming with manual transfer of the berries into the vats. 15
days' maceration in vats during which time the cap is regularly punched down.
The fermentation is initiated with a leaven of wild yeasts; no sugar or oenological products
are added. 8-10 months' ageing in oak barrels. The unfiltered wine is bottled by gravity feed
following the lunar calendar, with the addition of very little SO_2. The bottles are stoppered
with natural, fire-branded corks.

TASTING NOTES

Light red in colour; red berries, with a whiff of barnyard, on the nose. This cuvée brings all
of the fruitiness of Poulsard into focus. It is so pure that you could be biting into a grape!
Ever so slightly gaseous, this wine is best decanted immediately before serving.

FOOD PAIRING SUGGESTIONS

A light, fruity wine which may be enjoyed slightly chilled with starters, smoked pork meats,
roast meats or barbecues. Served closer to room temperature, it will complement a
cheeseboard superbly.