



Red Côtes du Jura Trousseau “Les Gauthières”

TERROIR

These vines are located in the Val de Sorne gorge (Montaigu's southern slope), with a south, south-easterly exposure. The soil is composed of gravelly limestone and variegated, triassic, Keuper 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 strict 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 SO₂ needed during vinification.

- **Variety and Yield**

This plot of Trousseau derives from a visual mass selection of the ancient variety “Trousseau à la Dame” from within our estate. The yield is naturally low at 1.3 TPA (25Hl/Ha), which helps preserve the natural balance of the wine. We also intervene to reduce the yield deliberately by pruning fruit-bearing buds and employing rigorous green harvesting. The resulting wine is richer and more complex.

- **In the Cellars**

Traditional red vinification: destemming with manual transfer of the berries into the vats. The wine ferments in vats for a complete lunar cycle, during which time the cap is regularly punched down, and wine drawn off the bottom of the vat is manually poured back over the cap. The fermentation is initiated with a leaven of wild yeasts; no sugar or oenological products are added. The wine ages in amphora during ten months. The unfiltered wine is bottled by gravity feed following the lunar calendar on a “fruit” day. The bottles are stoppered with natural, fire-branded corks.

TASTING NOTES

Dark red cherry in colour, with complex aromas of red fruits (black cherry) and spices with passing notes of undergrowth. Commanding in the mouth, with a fruity, tannic evolution. An elegant and refined wine. Ever so slightly gaseous, this wine is best decanted immediately before serving.

FOOD PAIRING SUGGESTIONS

Try the Trousseau at 16°C with a roast, any beef or veal dish, pâtés, waterfowl or cheese. Will keep well for up to 20 years.

