



## Côtes du Jura Vin de Paille

### TERROIR

From the Val de Vallière gorge, on a slope facing the village of Montaigu, with southerly exposure.

Clayey limestone, blue-black marls with some lias slate.

### OUR WINEMAKING KNOW-HOW

- **Work in the Vines**

Vineyard tended biodynamically, inspected and certified by Demeter 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 to pick the very best bunches. The grapes are rapidly transported to the cellars in little trays to avoid squashing the bunches, thereby minimising the amount of SO<sub>2</sub> needed during vinification.

- **Variety and Yield**

A blend of 30% Chardonnay, 40% Savagnin and 30% Poulsard. 100 kgs (220 lbs) of dried grapes will give approximately 15 litres (26 pints) of juice.

- **In the Cellars**

The grapes are pressed once dessicated, having dried either on trays, or suspended from the ceiling, over the Winter. Pressing takes place in March prior to a long fermentation of 8 to 10 months, followed by ageing in oak barrels with regular topping-up. No addition of yeast, sugar, or any other oenological products. The wine is lightly filtered then bottled with the addition of very little SO<sub>2</sub>, following the lunar calendar on a "fruit" day. The bottles are stoppered with natural, fire-branded corks.

### TASTING NOTES

Amber in colour with orange tints. Deep bouquet with notes of candied orange peel and quince jelly, rounded-off by a delicate touch of honey. Full-bodied, balanced and suave in the mouth, releasing flavours of dried fruits with a hint of lime blossom.

### FOOD PAIRING SUGGESTIONS

Exquisite drunk chilled as an aperitif or as a dessert wine with black chocolate. Can also prove a delicate accompaniment to foie gras or sweet-and-savoury dishes.

Conservation: 50 years

