



Côtes du Jura Vin Jaune (Yellow Wine)

TERROIR

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

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

This vineyard is located on a partly-terraced slope.

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 SO₂ needed during vinification.

- **Variety and Yield**

Exclusively made from Savagnin, with yield limited to 1.4 TPA (22HI/Ha) in order to preserve the natural balance of the wine.

- **In the Cellars**

This wine ferments in oak barrels, where it remains to age under a veil of yeast for 6 years and half, in our cool, 13th-century cellars, without topping-up or racking. No addition of yeast, sugar, or any other oenological products. A strict selection process means that only one barrel out of three will be bottled as vin jaune, in special 620ml bottles; (the volume which is left from a litre of wine at the end of the ageing process). The wine is bottled following the lunar calendar on a "root" day, and stoppered with natural fire-branded corks.

TASTING NOTES

Golden in colour, with a refined yet powerful nose of walnuts and citrus fruits. Rich and elegant in the mouth, this is a distinguished wine, tasting of walnuts and spices, with beautiful length.

Alcohol strength : 12.5%

total SO₂ : 56mg/L

residual sugar: 0,4g/L

Harvest from 20 /09 to 23/09/2011

FOOD PAIRING SUGGESTIONS

Vin jaune is best opened 24 hours before serving, or decanted a few hours in advance, then enjoyed at 16°C alongside sea fish, flavoursome meat in a white sauce, mushrooms, spicy sauces, strong cheeses, or even accompanying oriental or Caribbean dishes.



