

DOMAINE BAUD PERE & FILS

VIGNERONS – JURA



AOC Côte du Jura

Chardonnay 2016 Cuvée Flor

This wine is made of Chardonnay which is cultivated on our marly-calcareous soils. This fruity, floral and topped up Chardonnay is a vital step in the Jurassian wines discovery process.



Grape Variety

100% Chardonnay

Cultivation

The density of planting is about 6500 vines per hectare. The soil is mostly made of marl and limestone. Our production is based on sustainable practices so as to preserve the environment. Since 2014, our winery has been certified “Terra Vitis”.

Wine-making process

After a thorough settling, the alcoholic fermentation is made at a low temperature (14°C) and can last several weeks. The malolactic fermentation also takes place into stainless steel tank. This is a topped up wine so as to avoid oxydation.

Tasting Notes

From 10°C to 13°C.

Beautiful fresh flavours such as white flowers, plums, honey, citrus fruits and even green apples, on the nose.

Fresh, well-balanced and enjoyable wine which confirms white flower and citrus fruit notes on the mouth.

This wine which is fruity with an interesting minerality, is a nice result of our soils.

Wine-pairing

Starter or pre-dinner with fish or shellfish.

Wine-aging

In cave, the product conservation time is from 5 to 7 years. However, this is better to consume it rapidly in order to fully appreciate its floral freshness.