

AOC Cotes du Jura

Chardonnay aged into oak barrel

This Chardonnay embodies a complex wine though its oak-ageing. Silky and full-bodied, it expresses all the strength of our soil! Close your eyes and enjoy the power of its aromas. Who can tell this chardonnay comes from Jura?



Grape variety

100% Chardonnay

Culturation

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".

Vinification

This wine making process is traditional and the alcoholic fermentation takes place into tank with regulated temperature (16 to 18°C) in order to produce as much floral wine as possible. The wine is aged into oak barrels for about 20 months and is regularly topped up.

Tasting Notes

To the nose, the aromas of the chardonnay's flower combined with orchard aromas make this wine very pleasant to drink. It has a hint of fruity aromas and citrus fruits.

The palate, well-balanced and complex, ends with an acidulous touch. The flavours are the same as the aromas, namely it is a fruity wine with a nice aromatic complexity.

Wine Pairing

Serve chilled: 13 to 14°C

It paired well with cream-based courses, fish, white meat (blanquette of veal) comest, raclette, fondue...

Wine Storage

To be consumed within 7 years. It can be aged for 15 years in appropriate conditions.(cellar)