

AOC Côte du Jura

Rouge Ancestral

It is a blend of typical grapes varieties from this region, 30% of Pinot Noir and 70% of Trousseau that both grow on the red marl and rich gravel soils. Demanding, by virtue of its nature, the trousseau is the rarest grape variety of the Jura region.

Grape variety

70% Trousseau and 30% Pinot Noir

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

The wine making process is traditional. The grapes, that are handpicked and destalked, macerate within a stainless steel tank for about 15 days. In the meantime, the temperature is daily checked, the cap is regularly punched down and the wine is accompanied of several pumping-overs.

Tasting notes

This red wine should be served at a temperature of 14 to 16°C. The nose is characterised by red fruits, humus and mushrooms. The dominant aroma is gamy (leather) with a strong touch of red fruits. To the mouth, we like it round. The bouquet is franc without being aggressive and the tannins are discreet. It has flavours of Morello cherry and blackberry. It is well-balanced and harmonious. Silky and franc, it has a good complexity. It is a gourmet wine.

Wine Pairing

Red meat such as game, venison, cheeses.

Wine storage

It can be aged for about 10 years in appropriate conditions.

