

AOC Côtes du Jura Cuvée Tradition

The Cuvée tradition is a very nice way to enjoy Jura wines especially their powerful tastes, when blended with chardonnay, that allows the wine to be well-balanced with a great roundness.

Grape varieties

50% Savagnin and 50% 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”.

Vinification

The Savagnin is aged into 228 liters- barrels, that are partially filled. This means that the wine is aged under the flor of the yeast. 3 years later, a selection among all those barrels is made. Then the selected savagnin is blend with Chardonnay, that has also been aged for three years into a 3 000 liters wooden tun. However, contrary to the savagnin, the chardonnay was regularly topped up. A couple of months later, the wine is bottled.

Tasting Notes

It should be consumed at a temperature of 12 to 14°C.

To the eye, the wine as golden reflects with a deep yellow colour.

It is a full bodied and powerful wine, with persistent aromas of nuts and almonds. It has a high complexity. Here, the Savagnin’s typicity combines with the roundness and the fatness of Chardonnay to provide us with an amazing balance of taste.

Wine Pairing

Fish, crustacean, white meat, snails, frog leg, cream-based courses, cheeses especially Comté (AOC of a French cheese).

Wine storage

It can be kept for at least 15 years, even though it is ready to be consumed now.

