

domaine

BAUD Génération 9

CÔTES DU JURA

Trousseau



Typical grape variety from this region, the Trousseau grows 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.

Vinification:

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). 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 storage:

It can be kept for about 10 years.

Wine pairing:

This wine can be served with Red meat, Game, venison or soft rind cheese.